



### **2014 Chardonnay, Willamette Valley, Oregon**

We believe that Oregon Chardonnay has a huge future, not in replication of other regions, but in its own style, with its own voice.

The 2014 Willamette Valley Chardonnay focuses on flavors of orchard fruits with an emphasis on white peach and a touch of green melon, cut with a hint of tangerine. The wine is tight and powerful, with high-toned acidity and balanced richness on the palate that gives the wine texture.

We ferment with ambient yeast, in barrel (mostly puncheon) and stir the lees as little as possible, only to stir them into suspension to assist them with fermentation. Once finished they are not stirred again. Malolactic is 100%, surprising given the acidity of the finished wine. The wine aged in barrel for 11 months, then blended and bottled. There is roughly 15% new oak on this wine.

The fruit for this wine is sourced from Eola Springs Vineyard, Freedom Hill Vineyard, Bieze Vineyard, and Clos des Oiseaux.

**Appellation:** Willamette Valley AVA, Oregon

**Vineyards:**

- Eola Springs Vineyards, Eola-Amity Hills
- Bieze Vineyard, Eola-Amity Hills AVA
- Clos des Oiseaux Vineyard, Eola-Amity Hills AVA
- Freedom Hill Vineyard, Willamette Valley AVA

**Cases Produced:** 350 cases

**Bottled:** July 2015

**Release Date:** September 2015

**Alcohol Content:** 13%

**Suggested Retail Price:** \$25.00 a bottle