

CHARDONNAY

2018 | MCMINNVILLE AVA
WILLAMETTE VALLEY, OREGON



WINEMAKING NOTES

100% CHARDONNAY
SOURCE: HYLAND VINEYARD
25% NEW FR. OAK; DAMY, FF, SM
AGED: 10 MONTHS
WHOLE-CLUSTER PRESSED
GENTLE LEES STIRRING
MALOLACTIC
ALCOHOL: 13.30%
pH: 3.26 | TA: 6.20 | RS: 0 g/L
PLANTED: 1979
HARVEST DATE: 10.03.18
CASES PRODUCED: 260 CASES

FLAVOR PROFILE

“A beautiful nose of toasted wood, hazelnut, vanilla and spices. The palate opens with citrus and white peach acidity and seamlessly blends with more butterscotch and creamy notes. This wine has great texture and should age gracefully.”

- CO-WINEMAKER, *BRIAN IRVINE*

VINTAGE NOTES

“Chardonnay might be the hardest of the wines to make. You really need an understanding of the grapes and the vineyard where its grown. It’s the kind of wine that requires a lot of tinkering and the last six years of making the wine have given us a better understanding. We’re still experimenting though and pushing the limits of the site to find the best wine.”

Clone 108 ripens two weeks after its Dijon counterparts. Hyland is just north of the Van Duzer Corridor, inside the rain shadow of the coast range, making it an ideal vineyard for the clone.”

- CO-WINEMAKER, *ANNE SERY*

WE LOVE IT WITH...
CHICKEN FRICASSE WITH MUSHROOM
CREAM SAUCE

92 POINTS
JAMES SUCKLING