



## 2019 CHARDONNAY

### *PHILOSOPHY*

THE FOCUS OF OUR CHARDONNAY PHILOSOPHY & APPROACH LIES IN SECONDARY AND TERTIARY AROMATIC DEVELOPMENT OF THIS NOBLE GRAPE VARIETY. WITH EXTENDED AGING PRIOR TO BOTTLING WE SEE A DECLINE IN FRUIT AND AN INCREASE IN VINEYARD EXPRESSION. AFTER 18-22 MONTHS OF AGING IN BARRIQUE, THE WINE IS BOTTLED WITH A SMALL AMOUNT OF FINE LEES. THIS ALLOWS THE WINE TO STAY IN CONTACT WITH THE LEES, ACTING AS A NATURAL ANTIOXIDANT WHILE TAKING ADVANTAGE OF THE COMPLEXITIES THAT DEVELOP WITH LATE STAGE YEAST AUTOLYSIS.

### *VINTAGE NOTES*

THE 2019 GROWING SEASON BEGAN WITH A MILD EARLY WINTER, FOLLOWED BY A COLD AND WET SECOND HALF OF WINTER THAT PROGRESSED THROUGHOUT THE PRUNING SEASON. SPRING TEMPERATURES WERE MILD BUT ONGOING PRECIPITATION WINDOWS CONTINUED THROUGH EARLY JULY, CREATING AN ABUNDANCE OF SOIL MOISTURE AND A REFILL OF THE RESERVES AFTER THE DRY 2018 SEASON. OVERALL, 2019 WAS ANOTHER RETURN TO THE 'OLD OREGON NORM', WITH A RELATIVELY MILD GROWING SEASON, FEWER HEAT/COLD EXTREMES AND MINIMAL DROUGHT STRESS. WITH NATURALLY BALANCED YIELDS AND COOLER WEATHER THROUGHOUT THE SEASON, WE SAW LOWER SUGAR LEVELS AND THEREFORE NICE BALANCED WINE CHEMISTRIES COMING INTO THE WINERY — BEAUTIFUL ACID, LOWER ALCOHOL, AND NICE CONCENTRATION OF FLAVOR AND AROMATICS. ALL THESE FACTORS LEAD TO VERY ELEGANT WINES PRODUCED ACROSS ALL VARIETIES, ALLOWING FOR NUANCE AND SUBTLE COMPLEXITIES TO SHINE.

### *PRODUCTION NOTES*

THE CLONAL DIVERSITY OF THIS WINE BRINGS COMPLEXITY AND BALANCE TO THE WHOLE. WE COMBINED OUR THREE HIGH ACID CLONES: OLD WENTE, L'ESPIQUETTE, AND MUSQUE, WITH A SMALL AMOUNT OF DIJON CLONE FRUIT — ALL PICKED SEPARATELY, MACERATED OR DIRECT PRESSED AND BROUGHT TOGETHER IN TANK BEFORE GOING DOWN TO BARREL. THIS WINE WAS BARREL FERMENTED WITH NATIVE YEASTS IN FRENCH OAK (33% NEW) AND AGED SUR LIE FOR 18 MONTHS, ALLOWING IT TO FINISH NATIVE MALOLACTIC FERMENTATION. IT WAS BOTTLED MAY 3<sup>RD</sup>, 2021 - UNFILTERED, WITH A SMALL ADDITION OF FINE LEES, THEN BOTTLE-AGED FOR ANOTHER YEAR PRIOR TO ITS RELEASE IN FALL 2022.

**PRODUCTION:** 166 CASES

**ALCOHOL:** 12.5%

**pH:** 3.30

**TA:** 6.4 g/L