



WINE BY
joe
DOBBES

REALLY GOOD WINE MADE IN OREGON

Oregon's Chardonnay renaissance is alive and well, and we're happy to have been a part of it since 2010! Our fresh, bright Chardonnay maintains its varietal integrity without any trace of butter or oak.

Reminiscent of a dewy spring morning, our 2017 Willamette Valley Chardonnay has aromas of freshly mowed grass, daffodils, golden raspberry and a hint of ginger and lime zest. This medium-bodied wine has flavors of Golden Delicious apple, starfruit, and just-ripe nectarine complemented by zesty acidity and intriguing minerality. A delicate, crisp finish is just the ticket for a wide variety of food pairings from fried calamari to wild mushroom risotto.

The 2017 Willamette Valley growing season began with a more typical bud break in mid-April, compared to an earlier start in 2016. Excellent conditions at bloom resulted in a heavy fruit set that, even with thinning, yielded 10-15% more fruit than average at harvest. A warm, dry summer followed by late September rains and cool temperatures slowed ripening and provided high quality fruit.



2017 CHARDONNAY

VARIETAL COMPOSITIONS	Chardonnay
VINEYARD APPELLATION	Willamette Valley
ALCOHOL CONTENT	13.5%
CELLAR TREATMENT	100% Stainless Steel

RELEASE DATE	January 2019
PH	3.36
TA	6.08 g/L
RS	0.07%

BOTTLE SIZE	750 mL
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PAIRS WELL WITH	Fried calamari, wild mushroom risotto, potato chips
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