



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.

Our 2018 Willamette Valley Chardonnay is a fresh fruit and floral interpretation of this classic white wine variety. Aromas of ripe pear, apple, and nectarine mingle with daffodil, sweet alfalfa, and a faint hint of sea air. A medium weight entry gives way to a smooth and mouthwatering mid-palate with pleasantly chalky edges. Zero malolactic fermentation and 100% stainless steel aging allows vibrant fruit flavors of honeydew, papaya, and citrus zest to shine. The medium-long, acid-driven finish lends itself to a variety of diverse dishes from shrimp cocktail to tacos al pastor.

The 2018 Willamette Valley growing season began with bud break in mid-April, reminiscent of our 2017 harvest. Good conditions for bloom in mid-June provided a healthy fruit set. The summer was warm and dry, which created ideal growing conditions. September was a combination of warm and cool streaks with occasional rain that continued into October. The cooler conditions slowed ripening, ensuring grapes with excellent maturity and slightly higher than average acid levels.



2018 CHARDONNAY

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

RELEASE DATE May 2019

PH 3.48
TA 5.62 g/L
RS 0.22%

BOTTLE SIZE 750 mL

PAIRS WELL WITH Shrimp cocktail, Dungeness crab, tacos al pastor