



**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 2019 Willamette Valley Chardonnay is a fresh fruit and floral interpretation of this classic white wine variety. Replete with aromas of Asian pear, cantaloupe, and lime peel; this wine is sunshine in glass. Citrus notes of key lime and lemon zest interlace with mineral and floral notes of honeysuckle on the palate. The medium-long, acid-driven finish lends itself to a variety of diverse pairings from fish and chips to pear and gorgonzola salad.

After a number of warm years in a row, 2019 was slightly more reminiscent of a classic Oregon vintage. After an early spring start, the growing season remained mild through the summer. Fall was temperate with nearly an inch of rain in the middle of September and fortunately, the latter half of the month was cool and clear, allowing sugars and more importantly, flavors to accumulate. Grapes started rolling in for us early in October.



2019 CHARDONNAY

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

RELEASE DATE	May 2020
PH	3.19
TA	6.19 g/L
RS	0.1%
BOTTLE SIZE	750 mL
PAIRS WELL WITH	Chicken pacatta and white fish