

NORTH VALLEY 2012 CHARDONNAY

NORTH VALLEY WINES. The Willamette Valley is Oregon's most recognized appellation for cool climate varietal wines, and it is in the Northern part of this region where the finest vineyards are found - an epicenter we refer to as the North Valley - which includes all of the defined sub-appellations (the Dundee Hills, Ribbon Ridge, Yamhill-Carlton, etc.). It is from within this region of rolling hillsides and diverse soils that veteran winegrowers James Cahill and Tony Soter, along with North Valley partners, Brian Sypher and Michelle Soter, source certified sustainable vineyards of real "Cru" quality for these personality-driven wines. Meticulous, hands-on attention to farming practices throughout the growing season from flowering through harvest, and minimal handling in the winery, assures a resulting level of quality normally associated exclusively with estate grown wines - in fact, we think of each vineyard site we work with as if it were a "satellite estate property", as a statement of our genuine commitment to making the best wines we can.

TASTING AND VINTAGE NOTES. The 2012 vintage will be regarded as one of the greatest in the history of the Willamette Valley. A warm, early Spring flowering helped to begin and ensure full ripening under consistent, sunny skies throughout most of the growing season, which included harvest time. While our palate for Chardonnay leans towards the mineral driven, bright, racy style reminiscent of Chablis, this wine boasts some richness too, making it eminently versatile and satisfying. Brilliant green-gold color in the glass leads to aromas of fresh tropical fruits - mango, dried apricot, pastry spice and hints of crème brûlée. Sleek on entry, the palate reveals Asian pear and stone fruits, with a striking balance between creaminess and acidity, and a great core of minerality that lingers throughout the finish. Noteworthy vineyard sources include Gran Moraine and Roserock.

APPELLATION

Willamette Valley
[Yamhill-Carlton & Eola-Amity Hills]
Certified Sustainable Vineyards

ELEVAGE

11% new French oak
28% used French oak
61% stainless steel barrels
20% malolactic fermentation

PRODUCTION

1,023 cases

ALCOHOL

13.9%

