

## NORTH VALLEY 2013 CHARDONNAY

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**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.** 2013 was a near clone of the 2012 growing season, until the third week of September when some rain called for some fine tuning in the vineyard. In the end, for those who performed vigorous selection, some quite fine wines were produced. For fans of this wine, the 2013 edition represents a hypothetical splicing of the best from both the 2011 and 2012 vintage wines - brought together as one. Aromas of white flowers, tangerine zest and banana, with pear nectar and green apple predominate. Engaging on entry with beautifully delineated flavors of lemon custard, key lime pie, hints of marzipan and liquid minerals. Long, lingering finish teases with a sense of sweetness, while the wine remains bone dry, clean, and very mineral. Great combination of flavor concentration and underlying acid electricity.

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### APPELLATION

Willamette Valley  
23% Yamhill-Carlton  
77% Eola-Amity Hills

### ELEVAGE

13% new French oak  
33% used French oak  
54% stainless steel barrels  
37% malolactic fermentation

### PRODUCTION

1,023 cases

### ALCOHOL

13.2%

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