

NORTH VALLEY 2014 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. 2014 will be compared to the enormously successful 2012 vintage. The season was long with even, warm weather and allowed winegrowers to elect when to pick - which is a rare privilege for us in the Willamette Valley. Our 2014 Chardonnay has lifted aromatics of ripe pear, apple skin and key lime, minerals and a hint of banana. Crisp entry with loads of granny smith apple notes and hints of papaya. Very dry on the palate with lovely mineral character and lime zest. Medium bodied with balanced acidity, finishes rich and briskly at the same time. A nice stylistic reflection of a hypothetical blend of our 2012 and 2013 classic Chardonnays.

APPELLATION

Willamette Valley
71% Willamette Valley
29% Eola-Amity Hills
Certified sustainable vineyards

ELEVAGE

45% previously filled French oak
55% stainless steel barrels
45% malolactic fermentation
Lees stirring through winter

ALCOHOL

13.2%

