



Winemaker

Ariel Eberle

AVA

McMinnville

Vineyard Composition

100% Estate Grown
Fromage and Hilltop Block

Harvest

Picked: October 1, 2015
Yield: 2.7 tons/acre
Brix: 23.7
pH: 3.26
TA: 6.1 g/L

Fermentation

Fermented in Stainless Steel
22 days

Aging

5 months
100% Stainless Steel

Bottling

March 8, 2016
Alcohol: 14%
pH: 3.29
TA: 5.7 g/L
R.S.: 0.2% (Dry)

Vineyard

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate, being in the rain-shadow of the Coastal Foothills, with winds that form from the Van Duzer corridor, and western facing sloping hillsides. All of this makes for unique wines of quality grown 100% from our Estate.

Vintage

2015 was the warmest year on record in the Willamette Valley, budbreak started in mid-March, and a warm spring supported vine growth in preparation for flowering and fruit set, which again were both earlier than usual. The early start in spring was followed by a warm dry summer, which gave winegrowers flexibility to pick earlier than usual, and make calls based solely on perfect ripeness and flavor development in mid September before rain and birds arrived. 2015 was a stellar and rare Oregon growing season.

Winemaking

Grapes were hand-picked and delivered to the crush pad in perfect condition. They were meticulously hand sorted, de-stemmed and pressed. Juice was settled overnight, and then racked and inoculated. Slow, cool fermentation encourages a full bouquet and complex flavors.

Tasting Notes

Our Chardonnay blocks are planted on some of the best land on our entire 150 acre property. The Fromage block was planted in 2005 and the Hilltop block was grafted to Chardonnay in 2011. We carefully selected two dijon clones of Chardonnay (76 and 95) which ripen beautifully in our cool climate region. We always grow with low yields in mind to ensure quality first and foremost. Our 100% stainless steel style accentuates the tropical fruit characteristics naturally occurring in the grape and lends itself well to a variety of foods.