



## Winemakers

Ariel Eberle & Lynn Griswold

## AVA

McMinnville

## Vineyard Composition

100% Estate Grown  
Hilltop Block

## Harvest

Picked: September 26, 2016  
Yield: 2.7 tons/acre  
Brix: 22.1  
pH: 3.15  
TA: 7.5 g/L

## Fermentation

Fermented in French Oak  
29 days  
100% MLF

## Aging

9 months  
100% French Oak

## Bottling

July 17, 2017  
Alcohol: 13.1%  
pH: 3.16  
TA: 7.5 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

The 2016 growing season started early in spring and didn't slow down, bringing us our earliest harvest on record. The summer was long and dry, which gave us intense beautiful fruit in the vineyard with more texture and intensity than usual, if you enjoy rich, full, fruit forward wines, seek out those made in the Willamette Valley during 2016.

## Winemaking

Grapes were hand-picked and delivered to the crush pad in perfect condition. They were meticulously hand sorted, and pressed whole cluster. Juice was settled overnight, and then racked into twice filled French oak barrels 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 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 grow with low yields in mind to ensure quality first and foremost. Our style accentuates the tropical fruit characteristics naturally occurring in the grape and lends itself well to a variety of foods. Mandarin zest, asian pear, apple, vanilla, melon.