



2017 Chardonnay

www.yamhill.com

Vineyard: Established in 1983, Yamhill Valley Vineyards is the second oldest vineyard in the McMinnville AVA. We produce 100% estate grown wines from our 150-acre estate located in the Willamette Valley. Thanks to our geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction. Grown on volcanic soils, our two blocks of Chardonnay are fields blends of clones 76 and 95.

Vintage: The 2017 vintage started slow, with a cool, wet spring, resulting in a later bud break and flowering than previous warm years. A hot, dry summer helped the vines mature and a mild fall allowed the fruit ripen to perfection before a mid-October pick.

Winemaking: Grapes were hand-picked and delivered to the crush pad where they were promptly sorted, de-stemmed and pressed off their skins. After settling overnight, the juice was racked to two twice- and thrice-filled French oak barrels. Each barrel was inoculated with different yeasts to provide complexity. A slow, cool barrel fermentation encouraged a full bouquet, and integrating oak from the get-go offers intricate flavors throughout.

Tasting Notes: Our amazing site shines through in this wine; the two clones used in the field blend lend themselves to a mosaic of flavors, including; mandarin, pear, mango, spice, lemon bar, umami. A suede texture on the finish is contributed by the gentle use of French oak.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.2 %	0.3 g/l	3.31	6.1 g/l

FROM OREGON'S WILLAMETTE VALLEY