



2018 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 field blends of clones 76 and 95.

Vintage:

The 2018 growing season started strong, with one of the warmest and driest springs on record. Summer followed suit, eventually tapering into a cooler system around late September. This allowed for a window to let the fruit hang and develop complex flavor while still retaining acidity and brightness. Hands down, 2018 was one of the best Oregon vintages to date.

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 barrels that illustrated a gentle expression of oak. 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; juicy Asian pear, ripe Fuji apple, mandarin zest, pineapple, mango, cantaloupe, vanilla bean and graham cracker; rounded out with a dynamic, playful texture and a persistent finish.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.6 %	2.0 g/l	3.15	7.0 g/l

FROM OREGON'S WILLAMETTE VALLEY