

2019 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. Our two Chardonnay Blocks, Fromage and Hilltop, are both field blends of clones 76 and 95 grown on volcanic soils.



2019 was the most "Oregon-like" vintage in the last five years which translates to bright, vibrant, beautiful fruit. We harvested our two Chardonnay blocks on different dates, adding complexity to the wine. The Fromage block was harvested early on September 22, highlighting citrus and acidity. Giving the Hilltop block time to hang until October 3rd, the grapes developed texture and ripe fruit notes of apple and nectarine. Both picks provided balanced, ripe fruit thanks to astute pre-harvest analysis and careful attention to yields.

Winemaking:

Grapes were hand-picked and delivered to the crush pad where they were promptly sorted and pressed off their skins in whole clusters. 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 and abundant aromatics.

Tasting Notes:

Our diverse site shines through in this wine, offering a mosaic of flavors: juicy pear, green bell pepper, green apple, lemon balm, daphne and magnolia. The texture is smooth and layered with mouthwatering acidity making it a fine pairing with creamy cheeses and sauces.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.5 %	0.6 g/l	3.1	7.1 g/l

FROM OREGON'S WILLAMETTE VALLEY