

LEMELSON

VINEYARDS

2018 RESERVE CHARDONNAY

WILLAMETTE VALLEY - 12/750ML

VINIFICATION

HARVEST DATE:

September 29th, 2018

FERMENTATION NOTES:

Pressed whole cluster and fermented in barrel,
100% malolactic fermentation

AGING:

15 months in 25% new and 75% previously-filled French oak barrels

ALCOHOL:

13.6% alc./vol.

VINEYARD:

Certified organic by Oregon Tilth
Johnson Vineyard has sedimentary Willakenzie soils in the
Yamhill-Carlton AVA. Chestnut Hill Vineyard is located at 900+ feet
in the Chehalem Mountains AVA, with Jory volcanic soil.



WINEMAKER'S NOTES:

The 2018 Reserve Chardonnay is composed of fruit from two of our organic, estate vineyards that span two different AVAs, two different soil types and two different elevations. Through the combination of both microclimates, fantastic results can be achieved. The wine leads with aromatics of caramel apple, peach, pear, Meyer lemon, white flower and cinnamon spice. The delicate oak adds an extra layer of complexity with whiffs of vanilla bean and crème brûlée. On the palate, this Chardonnay is supple, elegant and in excellent balance with its crisp, natural acidity which leads into a long and mineral finish.

This wine should age beautifully over the next several years in bottle.

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