

# LEMELSON

## VINEYARDS

### 2017 RESERVE CHARDONNAY

WILLAMETTE VALLEY - 12/750ML

#### VINIFICATION

##### HARVEST DATES:

September 27th-October 5th 2017

##### 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 2017 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, lemon zest, white flower and ginger spice. The delicate oak adds an extra layer of complexity with whiffs of cinnamon and roasted marshmallow. 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.

#### ACCOLADES

92 - Vinous (Josh Reynolds)

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