

LEMELSON

VINEYARDS

2019 RESERVE CHARDONNAY

WILLAMETTE VALLEY - 12/750ML

VINIFICATION

HARVEST DATE:

October 2nd, 2019

FERMENTATION NOTES:

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

AGING:

15 months in 27% new and 73% previously-filled French oak barrels

ALCOHOL:

13.2% 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 2019 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, orange marmalade, pear, lemon zest, ginger 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.

ACCOLADES

94 - WINE ENTHUSIAST

92 - JAMES SUCKLING

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