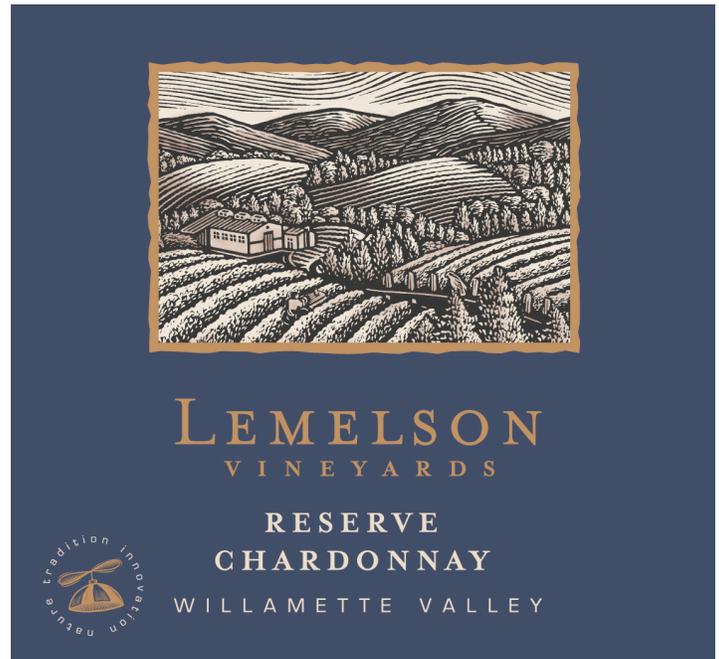


2014
RESERVE CHARDONNAY
WILLAMETTE VALLEY
Release Date: June 1, 2016
Case Pack: 12/750 ml
Product Code: 14LVRCH

VINIFICATION DETAILS:

CHARDONNAY CLONES: Dijon 76 & 95
HARVEST DATES: SEPT. 16TH-29TH, 2014
GRAPE YIELD: 2.9 TONS/ACRE
QUANTITY PRODUCED: 436 cases of 12/750 ml
DATE BOTTLED: April 14TH, 2016
FERMENTATION NOTES: Pressed whole cluster and fermented in barrel, partial malolactic
ALCOHOL: 13.5% alc./vol.
ELEVAGE (AGING): 15 months in 30% new and 70% previously-filled French oak barrels
VINEYARD SOURCE: **Certified organic by Oregon Tilth:** Johnson Vineyard on sedimentary Willakenzie soils in Yamhill-Carlton AVA, Wascher Vineyard with Willakenzie sedimentary soil in Dundee Hills AVA, and Chestnut Hill Vineyard with Jory volcanic soil at 900+ feet elevation in Chehalem Mountain AVA
YEASTS: uninoculated



WINEMAKER'S NOTES:

The 2014 Reserve Chardonnay is composed of fruit from three of our organic, estate vineyards that span three different AVAs, three different soil types and three different elevations. Through the combination of all three microclimates, fantastic results can be achieved. The wine leads with aromatics of fresh cut green apple, melon, lemon peel, honeysuckle and ginger spice. The delicate oak adds an extra layer of complexity with notes of toasted marshmallow and crème brûlée. On the palate, this Chardonnay is supple, elegant and in balance with its crisp natural acidity which leads into a long mineral finish. This wine should age beautifully over the next several years in bottle.

VINTAGE NOTES:

As measured in heat units, the 2014 growing season is the warmest to date in the northern Willamette Valley. Flowering occurred two weeks early, in early June, foretelling an early harvest. The season progressed with warmer than usual nights and moderately warmer daytime highs, allowing for even ripening across all of our sites. Harvest of impeccably pristine fruit began in mid-September and wrapped up with Riesling a month later. Overall, the 2014 vintage represents a cornucopia of expressive, concentrated, balanced Pinot noirs and, due to picking for freshness, the vintage produced excellent and vibrant white wines.