

2018 WILLAMETTE VALLEY CHARDONNAY

A true expression of the Willamette Valley, and a partner to our Willamette Valley Pinot Noir. This wine is driven by bright acidity overlaid on top of a solid foundation of fruit, sourced from premier sites across the region's sub-AVAs, incorporating their unique terroirs. Since its inaugural vintage in 1998, founding winemaker Lynn Penner-Ash has drawn upon longstanding relationships with grower neighbors and friends, to source fruit from the Willamette Valley's most distinguished vineyards.



SUB-AVA	KEY VINEYARDS	SOILS	CHARACTERISTICS
Dundee Hills	White Walnut Vineyard	Basaltic 'Jory' Series	Peach, red apple, mid-palate weight
Eola-Amity Hills	Zena Crown Vineyard, Kindred Vineyard	Basaltic, Sedimentary	Lemon zest, stone fruit, mouthfeel
Willamette Valley	Maple Grove Vineyard	Basaltic, sedimentary	Fresh acidity, minerality

2018 VINTAGE

The 2018 growing season started off cool and wet followed by slightly warmer than average summer temperatures. Early September rain helped give the vines a sip of water to recharge just before harvest.

TASTING NOTES

Nectarine, poached pear and vanilla confection are met with refreshing notes of wet slate. Crisp apricot and white peach melt into hints of lightly toasted oak. The focus and backbone of fresh acidity carry this wine from start to finish.

ALCOHOL	BRIX	HARVESTED	TA	PH	AGING	CASES
14.1%	21.4	Sept 1 – Oct 1, 2018	6.6 g/L	3.17	10 months, 24% new French Oak	371