



#### DATA

pH: 3.32  
Total Acidity: 6.3 g/L  
Residual Sugar: 4.0 g/L  
Alcohol: 14.05%  
Production: 475 cases

## 2018 CHARDONNAY

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#### VINTAGE

Due to cold temperatures at the beginning of the year, bud break was a bit later than usual in late April. However, with warmer than normal spring weather, bloom began early during the first week of June, leading the Willamette Valley into the hottest summer on record. High grape yields allowed growers to drop fruit, assuring the best quality fruit for our harvest which lasted September 17 - October 18. It was a smoky summer due to multiple forest fires, but we were lucky to avoid any smoke taint.

#### VINEYARDS

Hoy Vineyard (58%)  
- Chehalem Mountains AVA  
Alloro Vineyard (42%)  
- Chehalem Mountains AVA

#### CELLAR

Harvest Dates: September 26 - 27  
Fermentation: neutral oak puncheons and 17% new French oak barrels, 12% new Acacia wood puncheon  
Barrel Aging: Aged on lees for 16 months,  
16 months total barrel aging

#### TASTING NOTES

This stunning Chardonnay begins with sweet, layered aromas of honeysuckle and ripe apple, framed by notes of toasted hazelnut with a light touch of oak spice. The flavors are reminiscent of ripe apples, cooking spices and brown sugar, with the perfect balance of lush texture and bright acidity. The sweet tannin, acidity and complex flavors extend throughout the finish.