

## 2016 CHEHALEM MOUNTAINS CHARDONNAY

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Over a decade ago we started sourcing Chardonnay grapes from a different AVA and vineyard each vintage with hopes of gaining insight into the influences of both soil and site on this classic varietal. In recent years we have narrowed our focus to the Chehalem Mountains and specifically Chehalem Mountain Vineyard located on a lovely little hillock between a southern knuckle of the Chehalem Mountains proper and its sub-AVA Ribbon Ridge. Here soil is marine sedimentary and slope south-facing at 450 feet. Clonal selection is old Wente and 76, both tried and true expressions of Oregon chardonnay. The site's provenance is its adjacency to the spot where Dick Erath planted the first Chardonnay in the region in 1974.

The grapes were hand harvested on September 6th, 2016 gently whole bunch pressed, settled and racked to barrels for fermentation and aging. The wine was encouraged through malolactic fermentation and kept on lees until bottling in December 2017.

Vineyard: Chehalem Mountain

AVA: Chehalem Mountains

Soil: Marine sedimentary, silty loam, volcanic intrusions

Harvest: September 6th, 2016

Winemaking: Native & introduced fermentation, mostly malolactic, 15 months on lees

Finish Chemistry: 13.2% alc, 5.9 g/L TA and 3.33pH

### TASTING NOTES:

Our 2016 Chehalem Mountains Chardonnay is an elegant interpretation of both the site and soils. Opening with aromas of sweet pea and apple blossom, these spring flowers move to citrusy kumquat and lemon, waxy quince and persimmon to a hint of nearby bakery. The floral-sweet aroma of summertime dry prairie grasses is here and on the palate melds with notes of white nut meats, lemon and pear. This wine has supple and elegant lines, a notion of minerality like cool water on warm granite streamside in the mountains and unfolds gracefully, expanding in texture and mouthfeel and finishing long with a touch of saline.