



2011 WILLAMETTE VALLEY CHARDONNAY

Winemaker's Tasting Notes

This neutral oak aged Chardonnay is a real sleeper. Fruit aromas of crisp granny smith apple, Anjou pear, and cantaloupe lead the nose, following on the palate with a delicate autolytic yeasty character, honeyed poached pear and blanched almond notes. The wine finishes on a harmonious streak of clean, mineral laden acidity keeping it lively and focused.

Winemaker's Production Notes

2011 was the coolest growing season since 1954, including a greatly truncated Indian summer. The first 15 days of October brought some form of cold and precipitation. October 17-27 saved the day with mostly dry days and one day reached a high of 76. This late in the season, vines tend to really respond to sun and heat. The wines turned out beautiful, perfumed, and have surprising depth and finish to them. Late season ripening seems to produce wine with leap out of the glass aromatics. This was one of the most challenging vintages ever. We pressed off the last red wine on the Wednesday before Thanksgiving! Imagine an exhausted, motley, yet grateful harvest crew gathered around the smoked turkey on Thursday. This Thanksgiving was truly something to be grateful for!

Wine Production Stats

Varietal: 100% Oregon Chardonnay, Dijon clone
AVA: Willamette Valley
Alcohol: 12.5%
Cases Produced: 1,800
Winemakers: Rollin Soles and Andrew Davis