



## 2008 NUTHOUSE CHARDONNAY

### Winemaker's Tasting Notes

Our good friends in Burgundy are always excited when they can get the elusive aroma and flavor of toasted hazelnuts in their Chardonnays. In this example of the Nuthouse Chardonnay we have captured just that. Those hazelnuts are complimented by a toasted marshmallow, ripe cantaloupe, and Bosc pear on the nose. Look for the ripe white peach, melon and a generous splash of fresh nutmeg and clove oak spice. The wine finishes with a long cut pear and mineral thread that is so indicative of the cool climate in which it was grown.

### Winemaker's Production Notes

The 2008 growing season was a "late bloomer". A very dry, cold Spring delayed flowering until July rather than the traditional June time frame. August brought needed rainfall—more rain in August than any one month of March, April or May. As usually happens, the predicted rain in October was called off, and dry Indian Summer weather took hold. Ripening and picking occurred at a nice even pace. Our last day of picking was October 29th.

### Wine Production Stats

Varietals: 100% Oregon Chardonnay, Dijon clone  
Vineyard: Knudsen and Lonestar  
AVA: Willamette Valley  
Alcohol: 13.0%  
Cases produced: 1950  
Date Bottled: August 2009  
Winemakers: Rollin Soles and Andrew Davis