



WINE ANALYSIS

APPELLATION

Willamette Valley

VARIETAL

100% Chardonnay

HARVEST DATE

October 11, 2018 Chateau Bianca
October 22, 2018 Sweet Cheeks
Winery

VINEYARD SOURCE

71% Sweet Cheeks Vineyards
29% Chateau Bianca

PRODUCTION

431 cases

CELLAR TREATMENT

Fermented in stainless steel at low temperature to preserve aromatics. At end of fermentation the wine was transferred to the barrel for aging and malolactic fermentation to give complexity and to soften acidity. The cooperage was 100% French Oak with 12% New Oak and 2nd and 3rd used 29% Neutral Oak. Aged 17 months in barrel.

ALCOHOL : 14.1%

pH : 3.05

TA : 6.6 g/L

RS : 1.7 g/L or 0.17 %

2018 Chardonnay

TASTING NOTES

Expressive, super fruity, and richly aromatic. Fruit forward aromas leap from glass and flow through to the palate in layers of flavors. Top layer includes melon, apple, and apricot. Bright acidity pops mid palate and meets a second layer of Meyer lemon, baking spices, and pie crust notes. Complex and great depth throughout end in a rich, full, and elegant finish

PAIRING SUGGESTIONS

- Linguini with Clams
- Crab Cakes
- Baked Brie with Apricot Fruit Preserves.

2018 HARVEST OVERVIEW

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage, nature cooperated and our summer was sunny, dry, and hot - resulting in one of Oregon's most bountiful harvests to date. Late bud break was due to a slightly wet and cooler April, followed by an average bloom in veraison and a slow and steady harvest season through the end of October. 2018 has proven to be an exceptional year for Pinot noir, exhibiting the typical balance, brightness, and depth of fruit that are cornerstones of Oregon wine. - Oregon Wine Board

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