



2017 Chardonnay

TASTING NOTES

Opening with fresh floral and citrus peel aromatics, our 2017 Chardonnay offers a palate of nectarine and baked apple. Aged in French Oak for 17 months, this elegant wine has a soft texture balanced by a nice acidity with hints of nutmeg and slate on the finish.

HARVEST OVERVIEW

After a few dry winters, the 2016-2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month.

WINE ANALYSIS

Appellation : Willamette Valley
Varietal Composition : Chardonnay
Harvest Date : October 9 & 16, 2017
Vineyard Source : 84% Sweet Cheeks Vineyard
16& Chateau Bianca
Bottling Date : June 5, 2019
Case Production : 530 Cases
Cooperage/Cellar Treatment : 17 months in French oak; 43% new
& 57% neutral

pH : 3.22 | TA : 5.9 g/L | Alcohol : 13.2%