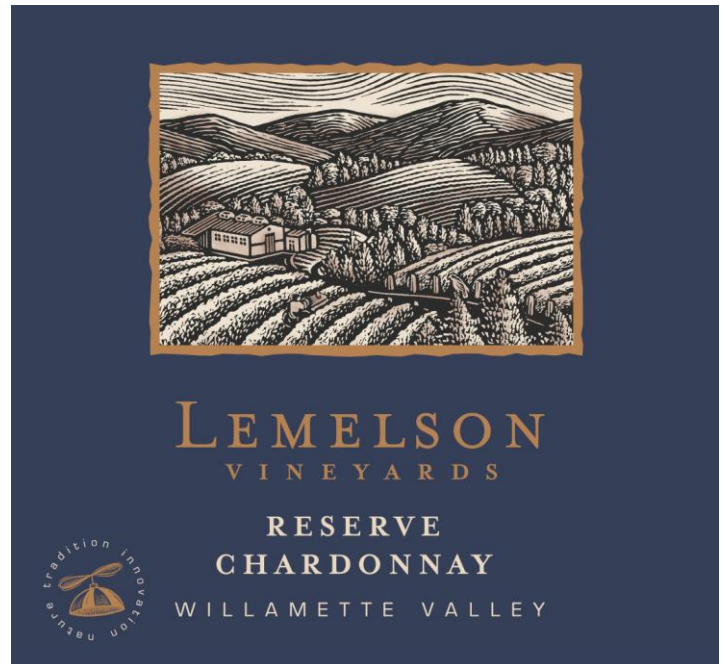


2013
RESERVE CHARDONNAY
WILLAMETTE VALLEY
Release Date: June 1, 2015
Case Pack: 12/750 ml
Product Code: 13LVRCH

VINIFICATION DETAILS:

CHARDONNAY CLONES: Dijon 76 & 95
HARVEST DATES: SEPT. 25TH–OCT. 11TH, 2013
GRAPE YIELD: 2.9 TONS/ACRE
QUANTITY PRODUCED: 279 cases of 12/750 ml
DATE BOTTLED: March 19TH, 2015
FERMENTATION NOTES: Pressed whole cluster and fermented in barrel, partial malolactic
ALCOHOL: 13.5% alc./vol.
ELEVAGE (AGING): 15 months in 25% new and 75% previously-filled French oak barrels
VINEYARD SOURCE: **Certified organic by Oregon Tilth:** Johnson Vineyard on sedimentary Willakenzie soils in Yamhill-Carlton AVA, Wascher Vineyard with Willakenzie sedimentary soil in Dundee Hills AVA, and Chestnut Hill Vineyard with Jory volcanic soil at 900+ feet elevation in Chehalem Mountain AVA
YEASTS: uninoculated



WINEMAKER'S NOTES:

The 2013 Reserve Chardonnay combines wine made from three of our estate vineyards: Johnson, Wascher, and the young vines at our high-elevation Chestnut Hill Vineyard. Starting at an average of 19.7 Brix, one might expect this Chardonnay to taste either green or a bit lackluster. Rather, perhaps due to the warmth of the summer, the nose is quite welcoming with ripe scents of ginger, honeydew melon, honeysuckle, and plum [**Note to Lemelson folks: not sure it's plum**]. The palate is energetic and fresh with citrus and spice at mid-palate leading way to a long, mineral finish.

VINTAGE NOTES: