



91_{pts} Wine Spectator

2019 'TERROIR SERIES' WILLAMETTE VALLEY - CHARDONNAY

3 premier vineyard sites come together to showcase a true 'cool climate' Chardonnay of impeccable balance, vibrancy and expressive texture.

The diversity of micro-climates in the Willamette Valley produce a vast array of ripeness and complexity in Chardonnay. Our winemaker, Bryan Weil, captures 3 of these unique 'Terroirs' in a layered and beautifully seamless Chardonnay.

This 'Willamette Valley' bottling represents why Chardonnay is quickly ascending to new heights in sites previously designated for top Pinot Noirs.

VINEYARDS

Revana Vineyard - Dundee Hills AVA - Volcanic & Marine Sedimentary Soils - 360-640'
Fennwood Vineyard - Yamhill-Carlton AVA - Marine Sedimentary Soils - 260-380'
Gran Moraine Vineyard - Yamhill-Carlton AVA - Marine Sedimentary Soils - 220'-550'

VARIETIES & CLONES

100% Chardonnay Dijon Clones 95 & 76

FARMING & WINEMAKING/ELEVAGE

Dry-Farmed, whole-cluster pressed, small-batch ferments with native yeasts, 4 months on lees 10 months in French Oak (25% New - 33% Second use - 42% Neutral)

Alc. 13.2%

HISTORICAL PRESS: 2018 92pts WE | 2017 93pts WE | 2016 92pts IWR

Serving Temp 55° | Glassware: Zalto Burgundy | SRP \$35