

CHARDONNAY Willamette Valley 2009

WINE BACKGROUND

- Oregon's pioneer winegrowers planted using selections of Chardonnay that had been chosen for California's climate. They were very late ripening - in Oregon, two or three weeks after Pinot noir.
- In 1974, David Adelsheim worked harvest in Burgundy and realized that the vines there produced fewer and smaller grape clusters and ripened in tandem with Pinot noir. He suspected that planting clones with these characteristics might be a boon for Oregon's wine industry.
- David followed through by helping create a system at Oregon State University that dealt with all the red tape and mandatory quarantines and allowed both Chardonnay and Pinot noir clones to be imported. These so-called "Dijon" clones were eventually released for planting in 1989.
- As the vines have matured, we've found we can produce excitingly rich Chardonnay with very minimal influence from oak.

GROWING SEASON

- The 2009 growing season began with three months of above average temperatures coupled with lower than average rainfall.
- Bud break occurred around April 20th, giving the 2009 season a one week head start compared to 2008. Rainfall increased throughout the pre-bloom period and temperatures remained higher, resulting in gorgeous bloom conditions and bountiful fruit set.
- Temperatures spiked into triple digits in July, but cooled to normal levels for August as we eased into veraison.
- Harvest began in mid-September for our lower elevation vineyards, which we had not seen since the 2006 vintage. Lack of rain around our picking schedule meant grapes could hang until they reached optimal ripeness.
- Our Chardonnay grapes were harvested on September 21, 22, 27, and 28.

VINEYARDS

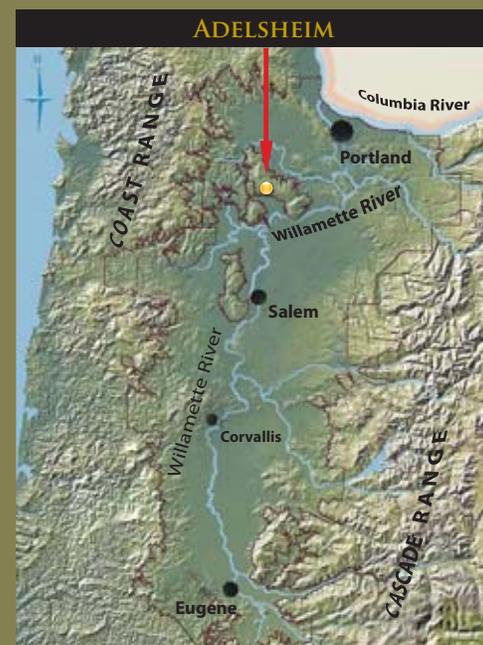
- This wine is crafted of grapes from two vineyards in the Chehalem Mountains - Bryan Creek (37%) and Boulder Bluff (35%), one site in the Dundee Hills - Stoller (24%), and one site in the Eola-Amity Hills - Crawford Beck (4%).
- The contributing vineyards are sited on both basaltic-origin and sedimentary soils. Basaltic (clay loam) soils hold enough moisture to get the vines through our summer drought without irrigation. The sandstone-based sedimentary soils require clean cultivation to reduce competition for moisture and, in warm years, a bit of irrigation.

WINEMAKING

- Gentle, whole-cluster pressing was used to separate the juice from the skins as quickly and as cleanly as possible for this Chardonnay.
- The majority (86%) of the juice was fermented in stainless steel tanks to retain fruit purity, flavor and aroma. The remaining juice was fermented in neutral barrels to augment textural richness and create a more balanced and complex wine. In order to preserve freshness and acidity, this wine did not undergo malolactic fermentation.
- The wine was bottled on August 25, 2010.

"This Chardonnay features intense fruit character and a luscious texture. It offers fresh, crisp flavors of pear, white peach, star fruit and kiwi. It pairs well with rich seafood and poultry dishes, and hard Alpine cheeses - comté, fontina, cave-aged gruyère."

Dave Paige, Winemaker



Composition: 100% Dijon clone
Chardonnay
Alcohol: 13.8% by vol
pH: 3.26
Production: 894 cases (750 ml)

