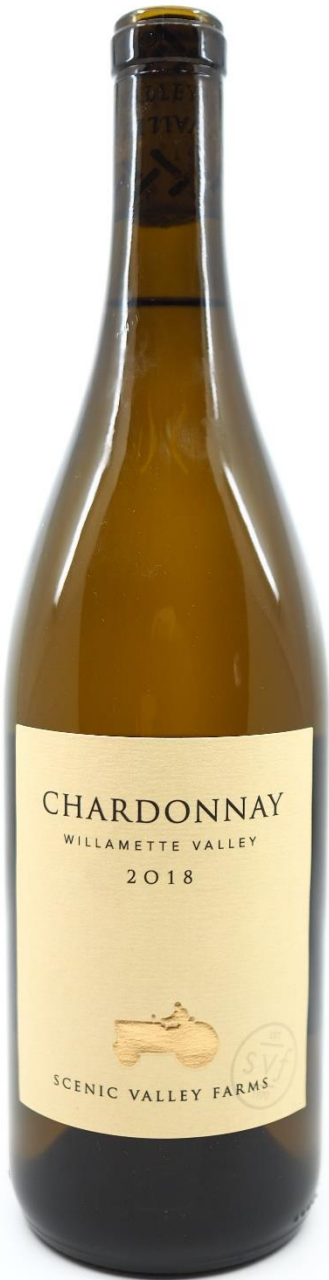


2018 Willamette Valley Chardonnay



Winemaker Notes: In the cellar I called this wine Beyonce, because it was beautiful and a little sweet and everyone loved it. Polished, with surprising depth. Its humble roots don't prepare you for its tremendous potential. The only grapes we don't grow at Scenic Valley, our Chardonnay comes from a friend's dad and a classmate from winemaking school. Fermented in about 25% new Oregon oak, we let it sit on its lees for six months before we filtered and bottled this lovely little wine.

Appellation: Willamette Valley – 70% Eola-Amity Hills and 30% Mt. Pisgah

Vineyard: 70% Kecia's Vineyard and 30% Ash Creek

Cases Produced: 179

Technical Data:

pH - 3.32 TA – 8.3 RS – 11.2 g/L ABV – 12.2%

Tasting Notes: The aromas of coconut and peach entice you and invite you into tasting. The soft, fleshy texture is seductive and succulent, with fresh flavors of ripe peaches and pears. So good.

Suggested Food Pairings: Lobster, shrimp or crab cakes