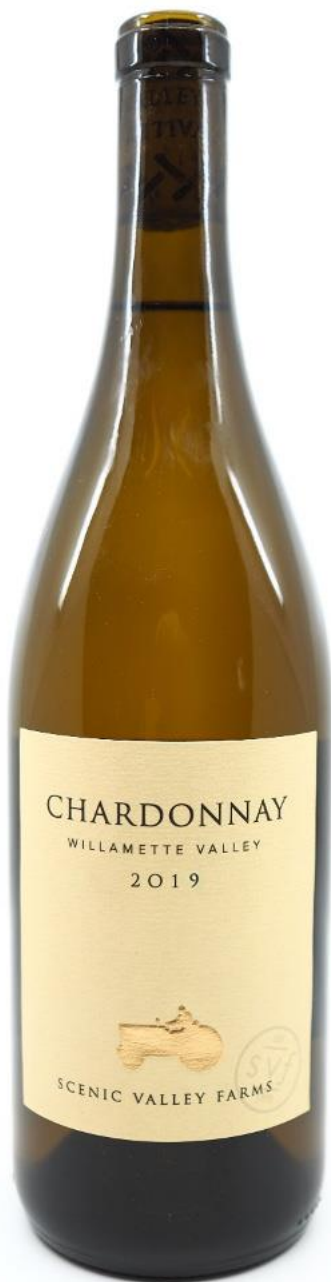


2019 Willamette Valley Chardonnay



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: Charcuteries – Cheese, Apples, Salami, etc.

Appellation: Willamette Valley

Vineyards:

55% Kecia's Vineyard, 500 ft. elevation, organically farmed (uncertified), Eola-Amity Hills AVA, Marine Sedimentary soils, average vine age ~ 10 years

40% Ash Creek Vineyard, 500 ft. elevation, Mt. Pisgah AVA, Nekia soils, average vine age ~ 10 years

5% Scenic Valley Vineyard, 200 ft. elevation, Marine Sedimentary soils, average vine age ~ 5 years

Cases Produced: 246

Technical Data:

pH - 3.32 RS – 10 g/L ABV – 11.7%

Winemaking Notes: Barrel fermented in 20% new Oregon oak with a combination of wild vineyard yeast and the secret chardonnay yeast used by Russ Raney, one of the founding winemakers in the Willamette Valley and mentor to our young winemaker at Scenic Valley. Lees were stirred every two weeks during six months of barrel age to give this wine silky texture. It was then filtered and bottled with a subtle kiss of residual sugar.