



### **Winemaker**

Ariel Eberle

### **AVA**

McMinnville

### **Vineyard Composition**

100% Estate Grown  
Fromage and Hilltop Block

### **Harvest**

Picked: October 7, 2013  
Yield: 1.87 tons/acre  
Brix: 21.7  
pH: 3.3  
TA: 6.5 g/L

### **Fermentation**

Fermented in Stainless Steel  
Duration: 21 days

### **Aging**

6 months in  
100% Stainless Steel

### **Bottling**

June 23, 2014  
Alcohol: 12.8%  
pH: 3.31  
TA: 5.7 g/L  
R.S.: 0.2% (Dry)  
Production: 328 cases

### **Vineyard**

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate, being in the rain-shadow of the Coastal Foothills, with winds that form from the Van Duzer corridor, and western facing sloping hillsides. All of this makes for unique wines of quality grown 100% from our Estate.

### **Vintage**

2013 was a long and warm growing season sandwiched between a wet beginning and end. Canopy management was imperative to fruit health later in the year, pulling leaves in the canopy allowed for ample airflow around the fruit, which helps ward off mold and botrytis. A large rain event at the end of September slowed down ripening, however, clear October skies saved us in the end, that is why we refer to the 2013 harvest as our "No guts, no glory vintage."

### **Winemaking**

Grapes were hand-picked and delivered to the crush pad where they were meticulously hand sorted, and pressed whole cluster to minimize any bitterness that may have been extracted from the skins during de-stemming. Juice was settled overnight, and then racked and inoculated. Slow, cool fermentation encourages a full bouquet and complex flavors.

### **Tasting Notes**

Our small Chardonnay block was planted in 2005 with two different clones selected for ideal ripening in the Willamette Valley. We always grow with low yields in mind to ensure quality first and foremost. The nose of this mellow Chardonnay starts with floral earthy notes, and evolves into a nice spice once on the palate. The wine has a perceived sweet creamy entry supported by a full and viscous texture in the mouth; the finish has a resounding perfume floral note that lingers, lovely with seafood and creamy pasta.