



VINTAGE: **2018**

*Yamhill - Carlton*

OREGON  
CHARDONNAY

The 2018 growing season began with a relatively mild winter that led to a strong bud break in April. This was followed by a warm and wet May which allowed for increased vegetative vigor in the vines. Flowering started soon after in early June, slightly ahead of its usual schedule. The 2018 summer was one of the hottest and driest on record for the Willamette Valley. Yet, even with this added heat, the vines continued to ripen beautifully and were able to retain their acidity. Despite the uncharacteristically warm growing season, phenological ripeness, brix and acidity all came into balance to create a very memorable harvest with elegant fruit and vibrant acidity.

#### WINE DETAILS

**APPELLATION:**

Yamhill-Carlton

**HARVEST DATE:**

September 13-21, 2018

**AGING:**

16 months in a combination of French oak barrels and stainless steel tanks

**CLONE:**

76, 95

**ALCOHOL:**

13.0%

**TA:**

0.61 g/100ml

**PH:**

3.17

#### WINE PROFILE

**AROMAS:**

Gravenstein apple, buttermilk biscuits, Chrysanthemum, summer rain

**FLAVORS:**

Nashi pear, zebra gum, wet river rock, nectarine

**TEXTURE:**

Light and lithe, yet broad and satiny with superb focus

#### VINEYARDS

**GRAN MORAINÉ VINEYARD**

The Gran Moraine vineyard was planted in 2005 to several different Dijon clones. Located five miles west of the town of Carlton, this site is one of the more westerly vineyards in the Yamhill-Carlton AVA. A variety of slopes, aspects, row direction, and plant material offer a wide diversity of blocks to choose from when blending our Yamhill-Carlton Chardonnay.

#### WINEMAKING

The 2018 Yamhill-Carlton Chardonnay was hand-harvested in the crisp dawn air of early autumn, then quickly brought into the winery for gentle, whole-cluster pressing. This traditional technique allows Gran Moraine to capture the freshest and most pristine juice from our Chardonnay grapes. After a brief period of settling, the juice was transferred to French oak barrels from Burgundy, 8% of which were new wood. There the juice underwent a lengthy natural fermentation that took as long as 13 months to complete. During this time, we utilized weekly bâtonnage—stirring of the lees—for 8 months, then monthly for 4 months to develop the wine's texture and secondary characteristics. After 16.5 months in barrel, the wine was fully racked to an outdoor stainless steel tank and left to mature in the cold Northwest winter. This extended outdoor aging provides natural cold stability to the wine, as well as the opportunity for the chardonnay to evolve and coalesce into its finished state.

#### ACCLAIM

94+ POINTS, Erin Brooks, *Robert Parker Wine Advocate*, December 2020