



Chardonnay Chehalem Mountains AVA

91 points James Suckling

Production:	156 cases
Alcohol:	13.1%
Total Acidity:	6.6g/L
pH:	3.34

We sourced our chardonnay grapes from the Dion Vineyard in the Chehalem Mountains. The soils are a combination of uplifted marine sediments and volcanic materials. Harvest was September 30. We put the grapes directly into the press whole cluster. After settling the juice was racked into a combination of older neutral French oak barrels and for some added complexity one new large format French puncheon. We facilitated a long and slow fermentation with a stirring of the lees at each topping to add body to the wine.

The wine is a pale straw in color. The fruit aromas are centered on apricot and quince with an herbal chamomile note followed by whiffs of toasted almonds. In the mouth green apple, ripe melon and lime combine with floral notes of jasmine. The wine has very nice integrated acidity that contributes to a long velvety finish.

Crab cakes, grilled chicken or fish and creamy sauces would compliment this wine.



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We are committed to sustainable farming and winemaking.

Our Ferris Wheel Estate Vineyard is Salmon Safe and LIVE Certified

