

— 2016



Willamette Valley

Winemaking

Aged on the lees for 14 months in neutral barrels. We practice native primary & secondary fermentations, embracing the micro-biome present in our vineyard sites. The fermentation time for this Chardonnay was 3 months long. Sourced from our Iron Filbert Vineyard and Terry Family.

Notes

Exceptionally bright and open aromatically, showing a mix of lemon and lime, quince and pear, with a beautiful white floral tone. The palate is fresh, light, and precise with a distinct blend of flinty minerality and a citrus driven flavor profile. Given the bright natural acidity and balanced ripeness, this wine should be in its prime drinking window for the next 6 to 8 years.

Score

Wine Enthusiast 91 points

Specs

ALC: 13.5% 254 cases