

— 2018



# Yamhill-Carlton Incline

## Winemaking

Aged on lees for 11 months in neutral French Oak barrels. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary and secondary barrel fermentations for all our Chardonnay, embracing the micro-biome present in our vineyard sites. The fermentation was slow and cool, taking 35 days with a peak temperature of 72F.

## Notes

Aromatically the Yamhill-Carlton Incline Chardonnay shows lemongrass, pear, lime and some flinty notes. This wine is very bright and accessible considering its youth. The palate echoes that brightness, with a beautiful honeyed citrus profile. This wine should age well for the next 7-10 years.

## Specs

ALC: 12.8%    120 cases