

— 2019



# Yamhill-Carlton Incline

## Winemaking

Aged on lees for 10 months in neutral French Oak barrels. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary and secondary barrel fermentation for all our Chardonnay, embracing the micro-biome present in our vineyard sites.

## Notes

The Incline Yamhill-Carlton shows its relation to the Quartz Acorn with related fruit tone but the Incline is a more hedonistic expression, showing more ripeness, power, and sweetness. Made from three separate blocks of Chardonnay on the Quartz Acorn Vineyard. It melds the characters of the plots to create something contemporary in style. Its prime consumption window from now through the next 7 years.

## Specs

ALC: 12.5% 190 cases