

# Yamhill-Carlton Incline

CHARDONNAY

— 2020



## 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 fermentation for all our Chardonnay, embracing the micro-biome present in our vineyard sites. To gain the complexity our Chardonnay is known for, we vigorously stirred the fermenting wine once daily,

## Notes

Vigorous stirring on lees once daily in neutral barrel during fermentation. Immediate topping of the barrel once fermentation slows to maintain freshness and eliminate room for oxidation. 11 months in 100% neutral French Oak barrel.

## Specs

ALC: 12.5% 140 cases