



C H A R D O N N A Y - W I L L A M E T T E V A L L E Y

• H I G H L I G H T S •

- FORAGER Chardonnay illustrates that careful, experienced selection, blending and maturation of Chardonnay lots grown in superb sites in the Willamette Valley can deliver delicious flavor and interest.
- Excellent low-yielding sites, classic low-impact Burgundian winemaking techniques and careful maturation in French oak barrels capture the typicity of this area - and the purity of this noble grape variety.

• V I N T A G E 2 0 1 8 •

2018 was an exceptional vintage for the Willamette Valley as it had a near perfect growing season. The winter and early spring were uneventful and good weather persisted into June. Bloom went well and set a healthy crop. A few heat spikes knocked back the crop a bit but an even harvest period set the stage for depth of flavor and bountiful acidity.

• T E R R I F I C S I T E S •

The complexity of our 2018 Chardonnay comes from two clones grown in the central-western Willamette Valley, 10 miles southwest of Salem in the Eola-Amity Hills AVA. The red soils in these two sites range are Jory-based and at about 525 feet in elevation. The two sites are carefully cultivated, and planted to clones 76 and 96 on a hilly west facing slope. They were hand-pruned, hand-thinned and hand-picked.

Regional Composition: 100% Willamette Valley AVA (Eola-Amity Hills AVA)

Varietal Composition: 100% Chardonnay Clones: 76 and 96

Yield/Acre: 2.9 tons Maturation: 100% French Barrels (40% new, 60% old) for eleven months

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Hand-harvested on September 27 & 29 at 22 Brix, these compact Chardonnay bunches were gently whole cluster pressed. Fermentation began naturally in barrel and was completed with a neutral yeast so to better express the vineyards characteristics. Limited SO₂ was used and the wine was left on its gross lees ("dirty") for the entire aging process - but without any lees stirring. This technique builds mouthfeel and creamy texture. Very cool barrel fermentation temperatures (~60°F) helped build aromatic complexity and structure. ML took place in 40% of the barrels followed by eleven months maturation (no racking) which contributed nuanced citrus notes. French oak was used for 100% of the blend. We call our wine FORAGER to illustrate how growing, gathering & judiciously blending small lots of delicious Chardonnay can deliver tremendous flavor and interest.

Retail Price: \$22

The Pey Family