



DÉCOUVERTE VINEYARD ESTATE CHARDONNAY 2018

This Chardonnay features fruit from our second estate, Découverte Vineyard. The grapes are handpicked in the heart of the rolling landscape of the Dundee Hills wine region and defined by the volcanic Jory soils. This single-vineyard wine shows characters of white petals from flowers and a freshness that is typical of this region and compliments Oregon Chardonnays, as well as the light touch of our multi-generational Burgundian heritage.

VINTAGE NOTES

2018 is an exceptional vintage with harmonious wines! Following a cold winter, the beginning of Spring was rainy, particularly the month of April. The mildew pressure was high. However, from May the growing season was ideal, sunny and dry, without rain. The bloom was accomplished with perfect weather conditions. July and August were some of the warmest and driest on record, but without the heat spikes of 2016 and 2017. At the beginning of September, the vines were really stressed. But from mid-September, two weeks of cool nights, following a few days of rain, helped the end of the maturation and allowed grapes to develop a complex aromatic profile and to retain a nice acidity. And gave us a perfect weather for the harvest from September 18th, to the beginning of October.

TASTING NOTES

The wine reflects a golden and bright color. Complex and elegant floral nose (white rose, honeysuckle), with notes of lemon peel and apricot, and then fine spice and grilled hazelnut. On the palate, the wine delivers elegance and energy, being both ample and generous, with some delicate mineral nuances. Long and intense after taste.

AVA:	Dundee Hills	Barrel Aging:	16 months in French oak barrels (30% new)
Harvest Dates:	September 8, 2018	Cases Produced:	285 (6x750 ml)
Alc by Vol.:	13.5%	Date Bottled:	January 2020