



2008 Reserve Chardonnay

Tasting Notes

Aromas of sage and thyme mixed with brioche bread yeast that leads to flavors of ripe melon and pineapple with secondary flavors of walnut, toast and white truffle. Finishes with a smooth creaminess and a lingering citrus finish.

Technical Information

Varietal - 100% Dijon Clone 76 Chardonnay
Appellation - Willamette Valley
Production - 46 cases

Harvest

Vineyard - Amalie Robert Estate, Dallas, OR
Harvest Date - October 27, 2008
Crop Load - 3.5 tons/acre
Brix - 24.3

Fermentation

100% barrel fermented, aged 2 years
Whole cluster pressed
Commercial yeast fermentation
Partial malolactic fermentation

Finished Wine

Alcohol - 13.8%
TA - 7.5
pH - 3.56