



**2011 Willamette Valley Stainless  
Steel Fermented Chardonnay**

**Tasting Notes**

Vibrant and refreshing with aromas of ripe pineapple and citrus notes leading to flavors of apple, walnut, white truffle and a hint of savory herbs.

**Technical Information**

Varietal - 100% Dijon Clone 76 and 352  
Appellation - Willamette Valley  
Production - 85 cases

**Harvest**

Vineyard - Wolf Hill, Eola, OR  
Harvest Date - October 26, 2011  
Crop Load - 1.9 tons/acre  
Brix - 20.8

**Fermentation**

100% stainless steel tank fermented  
Whole cluster pressed  
Commercial yeast fermentation  
No malolactic fermentation

**Finished Wine**

Alcohol - 13.2%  
TA - 7.4  
pH - 3.53  
Residual Sugar - 0.9%