



PUDDING RIVER

Wine Cellars

2007 Reserve Chardonnay

Product Notes: Our Reserve Chardonnay is produced from a 1.5 acre block at Amalie Robert Estate, Dallas, Oregon. The fruit is 100% neutral barrel fermented and the wine is aged for 22 months on the original yeast lees consistent with the high-end styles of Chardonnay from Burgundy. This produces a notably different wine with a honeyed opulence, rich flavors, and a smooth and silky finish.

Appellation: Willamette Valley, USA

Varietal Composition: 100% Dijon 76 Clone Chardonnay

Harvest Data: Harvested October 8, 2007
Brix - 22.2
Crop Load - 4 Tons/Acre

Wine Chemistry: pH - 3.38
TA - 6.3 g/L
Alc. - 13.8%

Vineyard Source: Amalie Robert Estate, Dallas, Oregon

Cellar Treatment: Fermented with commercial yeast strains.
Aged 22 months in 100% French oak on original yeast lees
Partial malolactic fermentation

Date Bottled: September 8, 2009

Production: 78 cases (750 ml)

Release Date: April 3, 2010

Tasting Notes

Opens with 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. Pair with herb roasted chicken or seafood with cream sauces.