



2019 Chardonnay Willakia Vineyard

“An abundance of scents – toasted almond, brioche, spiced apple, jasmine, vanilla, and a hint of kettle corn waft forth. Flavors of lemon curd, yellow plum, cream soda, and toasted coconut softly blanket the palate before finishing on a high and clean note of quenching acidity.”

Gary Horner, Winemaker

VINTAGE NOTE

Though the timing of bud break and bloom were more consistent with long term averages, a rapid change to warmer than normal conditions in May gave us every indication we would be ahead of 2018. Instead, we experienced slightly cooler and dryer conditions which persisted until early September at which point the weather changed to cooler and wetter conditions normally associated with October! Of concern was that near harvest, wetter conditions increase the risk of damage to the fruit. Fortunately, October smiled on us turning out to be much dryer than normal.

Fruit quality was exceptional. The wines retained acidity and at low to moderate alcohols. Excellent color, plush tannin and purity typify the reds and classic varietal character come forth in the whites.

VINEYARD OVERVIEW

The Eola-Amity Hills appellation is one of the most renowned growing regions within the greater Willamette Valley and is home to our Willakia Estate Vineyard. This picturesque 298-acre hillside estate is comprised of nineteen acres of Chardonnay and one hundred acres of Pinot Noir. Influenced by the temperature-moderating effect of late afternoon ocean breezes, the vineyard's forty-eight small blocks comprised of multiple clones, soil types, slope orientations, and elevations, provide a broad array of fruit characteristic essential to crafting distinctive estate wines. Willakia is 100% sustainably farmed and certified by the LIVE and Salmon Safe programs.

WINEMAKING OVERVIEW

The fruit was pressed whole cluster. Fermentation was conducted in 25% new French oak barrels. Malolactic fermentation was encouraged. Following fermentation, the wine remained in barrel undergoing *surlie* aging.

APPELLATION
EOLA-AMITY HILLS

VINEYARD
WILLAKIA VINEYARD

BARREL REGIME
13 MONTHS, 100% FRENCH, 25% NEW

HARVEST
SEPTEMBER 26

T.A.
0.61 GM/100ML

PH
3.44

ALCOHOL
13.0%

CASES PRODUCED
150