

## NORTH VALLEY VINEYARDS

*The Willamette Valley is Oregon's most recognized appellation for cool climate varietal wines, and it is in the Northern part of this region where the finest vineyards are found - an epicenter we refer to as the North Valley - which includes all of the defined sub-appellations (the Dundee Hills, Ribbon Ridge, Yamhill-Carlton, etc.). It is from within this region of rolling hillsides and diverse soils that veteran winegrowers James Cahill and Tony Soter, along with North Valley partners, Brian Sypher and Michelle Soter, source certified sustainable vineyards of real "Cru" quality for these personality-driven wines. Meticulous, hands-on attention to farming practices throughout the growing season from flowering through harvest, and minimal handling in the winery, assures a resulting level of quality normally associated exclusively with estate grown wines - in fact, we think of each vineyard site we work with as if it were a "satellite estate property", as a statement of our genuine commitment to making the best wines we can.*

*Fermented in 17% new French oak  
30% neutral French oak  
53% stainless steel barrels  
48% malolactic fermentation*

*74% Yamhill-Carlton  
26% Willamette Valley  
Certified Sustainable Vineyards*

*414 cases*

*13.6% alc by vol*



## NORTH VALLEY 2014 RESERVE CHARDONNAY

*While we did not produce any of our limited production North Valley Vineyards Reserves or Origins wines from the 2013 vintage, we are excited to once again have a full lineup of these gems from the outstanding 2014 harvest. Warm weather throughout a long growing season delivered fully developed, ripe fruit, with especially precocious character. While you can readily "taste the sunshine" in these bottlings from 2014, we are pleased to have crafted very balanced wines that avoid excess. These wines will drink well in their youth, and also evolve beautifully for years to come.*

*Pale, white gold, light-reflecting color in the glass. The aromatics are beautifully pure, expressing minerality, with honeydew melon and hints of kiwi fruit, lime zest, and fresh tarragon. A crisp entry on the palate delivers loads of minerality, with lovely flavors of lemon blossom and passionfruit, mixed with stone fruits and a slight grassy character. Real drive throughout the long finish, with fine acidity, and the wine is quite dry, reminiscent of Chablis.*

*"It has a crisp and quite tensile bouquet with veins of white chocolate infused into the citrus fruit, that new oak just lending it substance. The palate is crisp on the entry with a touch of sour lemon. There is good depth here with good weight, a keen line of acidity, fresh right to the finish with a Chablis-like finish. This is a quite a sophisticated Oregon Chardonnay that should age well."*

**91 POINTS, THE WINE ADVOCATE**