

## **Winemaker's Notes: 2012 Belle Pente Vineyard Chardonnay**

### **Harvest:**

100% Estate Vineyard (Yamhill-Carlton), marine sedimentary soil over sandstone, steep SW slope, 200 to 400' elevation

Dijon 95 (42%), 76 (32%), 96 (14%), and Espiguette 352 (12%) selections, planted 1999 & 2000

Harvested October 6<sup>th</sup> & 10<sup>th</sup>, 23 Brix, 3.3 pH

Crush, press, and settle 24-48 hours (no SO<sub>2</sub>)

### **Fermentation & Aging:**

100% barrel fermented in both Oregon and French oak

13% - new

26% - 1-2 year old

61% - 3+ years (neutral)

CY3079 and indigenous yeasts ... extended sur lie aging (10 months)

Full malolactic fermentation (un-inoculated)

### **Bottling:**

Bottled 9/5/2013, unfiltered, sterile filtered

364 cases produced

14% Alcohol

5.6 g/l TA

1 g/l RS

3.6 pH

### **Tasting Notes:**

Since 2004, our Chardonnay has been 100% estate grown from a small, 2 acre parcel planted on a steep, south-west slope planted in 1999. The even year vintages (2004, 2006, 2008, 2010, and now 2012) have produced medium to full bodied wines with great depth, concentration, and complexity making them worthy of single vineyard, reserve wine status. Our standard protocol of picking part of the vineyard early for freshness and part later for riper flavors and aromas has once again resulted in a wine that is both crisp and lush. Enjoy this incredibly food friendly Chardonnay now and over the next few years.