



VINTAGE: **2018**

Yamhill - Carlton
OREGON
DROPSTONE CHARDONNAY

The 2018 growing season began with a relatively mild winter that led to a strong bud break in April. This was followed by a warm and wet May which allowed for increased vegetative vigor in the vines. Flowering started soon after in early June, slightly ahead of its usual schedule. The 2018 summer was one of the hottest and driest on record for the Willamette Valley. Yet, even with this added heat, the vines continued to ripen beautifully and were able to retain their acidity. Despite the uncharacteristically warm growing season, phenological ripeness, brix and acidity all came into balance to create a very memorable harvest with elegant fruit and vibrant acidity.

WINE DETAILS

APPELLATION:

Yamhill-Carlton

VINEYARD:

100% Gran Moraine Vineyard

HARVEST DATE:

September 2018

BLOCKS:

109 & 304

CLONES:

76 & 95

AGING:

16.5 months in 6% new French oak,
4 months in stainless steel

ALCOHOL:

13%

TA:

0.66g/100ml

PH:

3.14

CASE PRODUCTION:

176

WINE PROFILE

AROMAS:

Sunflowers, Nashi pear, daffodils, gun smoke,
petrichor, honeydew melon, graham cracker

FLAVORS:

Quince, kumquat, tangelo, lime with
Maldon salt, sourdough pancakes,
lightly roasted marshmallow

TEXTURE:

Sleek and mineral drive, like a highway after
a late spring rain.

VINEYARD

GRAN MORAINÉ VINEYARD

The Gran Moraine vineyard was planted in 2005 to several different Pinot Noir and Chardonnay Dijon clones. Located five miles west of the town of Carlton this site is one of the more westerly vineyards in the Yamhill-Carlton sub-AVA and therefore subject to the cooling afternoon breezes that roll off the Pacific. A variety of slopes, aspects, row direction, and plant material offer a wide diversity of blocks to choose from when blending our *Dropstone* Chardonnay.

WINEMAKING

The 2018 *Dropstone* Chardonnay was selected from two blocks of Chardonnay on our Gran Moraine Vineyard, prized for their aromatics and well-balanced flavors. This Chardonnay gains its structure from bright citrus acidity, a defining characteristic of Dijon Clones 76 and 95. Fruit was hand-harvested in the crisp dawn air of early autumn, then quickly brought into the winery for gentle whole-cluster pressing. This traditional technique captures the freshest, most pristine juice from our Chardonnay grapes. After a brief period of settling, the juice was transferred to French oak barrels (6% new) to add rich, creamy, palate-coating texture. There the juice underwent a lengthy 16-month natural fermentation. During this time, we utilized weekly *bâttonage*—stirring of the lees—for 9 months until primary fermentation was complete, and then monthly to develop the wine's texture and secondary characteristics.