



VINTAGE: **2015**

Yamhill - Carlton
OREGON
DROPTONE CHARDONNAY

The 2015 vintage had a warmer growing season than usual. The warmth lasted until the end of June allowing the vineyards to jump ahead of typical phenological development to kick off the growing season. The higher temperature didn't last, however, and by July and August, Willamette Valley returned to its normal weather patterns. Then came one of the coolest Septembers on record. The result of this unique growing season were wines with sublime ripeness, polished finesse, combined with ample acidity.

WINE DETAILS

APPELLATION:

Yamhill-Carlton

HARVEST DATE:

Early September 2015

AGING:

20 months in 20% new French oak

CLONE:

76

BLOCK:

I09

ALCOHOL:

13%

TA:

0.77 g/100ml

PH:

3.21

SUGGESTED RETAIL:

\$75

CASE PRODUCTION:

37

WINE PROFILE

AROMAS:

Vibrant Meyer lemon and peach, orange blossom, honeysuckle, brioche, kiwi fruit

FLAVORS:

Citrus peel, kumquat, golden delicious apple

TEXTURE:

Granitic mineral driven palate, gravelly tannins, bright acidity that is seamlessly integrated

VINEYARDS

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 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 2015 Dropstone Chardonnay was hand-selected from block I09 on our Gran Moraine vineyard for its aromatic and well-balanced flavors. This single block, single clone Chardonnay gains its structure from its bright citrus acidity, a defining characteristic of Dijon Clone 76. It 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 allows Gran Moraine to capture the freshest and most pristine juice from our Chardonnay grapes. After a brief period of settling, the juice was transferred to French oak barrels (20% new) to add another layer of rich, creamy, palate-coating texture. There the juice underwent a lengthy 12 month natural fermentation. During this time, we utilized weekly battonage—stirring of the lees—for 9 months until primary fermentation was complete, and then monthly to develop the wine's texture and secondary characteristics.