

COLENE CLEMENS VINEYARDS

2014 CHARDONNAY WILLAMETTE VALLEY

In the coming years, our Chardonnay is destined to become another estate grown wine, but while we're waiting for our new plants to mature and produce fruit, we currently source from two vineyards: Thistle in the Dundee Hills, and Tree Hill, just south of Monmouth. Over the course of 16 months in barrel, we strive to build texture, flavor, and body from the lees and barrel time, resulting in these two distinct vineyard sources coming together harmoniously to produce a supple, layered wine with firm underlying acidity. The nose presents yellow apple, white flowers, and hints of barrel toast and the palate carries these flavors through along with a nod towards flaky pie crust and fresh baguette.

WINEMAKING:

Comprised of Dijon 76 & 95, the fruit is picked and hand-sorted before being gently pressed and cold settled, then barreled down to 25% 1-year and 75% neutral French oak barrels. Both primary and malolactic fermentation occur in barrel, while the wine is aged on its fine lees with minimal stirring for 16 months before being blended and bottled in April 2016.

322 cases produced.

Retail: \$40



— COLENE CLEMENS VINEYARDS —

Colene Clemens was founded in 2005 by Joe and Victoria Stark with the express purpose of making exceptional Pinot noir. The property is named in honor of Victoria's mother, Colene Clemens. Wine production began in 2008, and Winemaker & Vineyard Manager, Stephen Goff has been dedicated to the development and planting of the vineyard as well as the production of our stunning wines since the very beginning. Prior to Colene Clemens, Steve spent six vintages as Assistant Winemaker at Beaux Freres.

— THE VINTAGE —

The 2014 growing season was the warmest and driest growing season since the hot summer of 2009. Early bud break and a warm dry spring were the rule, which only kept getting warmer as we moved into summer. Near perfect conditions at flowering assured an abundant fruit set with large bunches that produced a record bumper crop across the valley. With due diligence paid to crop estimates we were able to thin down to our targeted yields and came in right on target at approximately 2.5 tons/acre on average.

Picking commenced at the Estate on September 15th, our earliest harvest on record, and continued through the 18th at which point a near perfect forecast allowed us to lay off for a couple of days to allow our later blocks to reach optimal maturity levels. Picking resumed on the 21st and was completed on September 23rd, with the exception of some far-reaching corners of the property which were harvested almost 2 weeks later on October 5th.

The resulting wines are intense and fruit driven as might be expected from such a warm season, but also exhibit a structure and restraint that was welcome if somewhat unexpected. With a little time in bottle we expect these wines to be both accessible and age worthy.