



2018 CHARDONNAY

CHEHALEM MOUNTAINS

WILLAMETTE VALLEY OREGON

While we began producing chardonnay in 2013, 2018 marks the second vintage that our Chardonnay is sourced entirely from our estate, and the results are spectacular. Over the course of 11 months in barrel, we strive to build texture, flavor, and body from the lees and barrel time, creating a wine that is supple and layered with firm underlying acidity. Complex and layered with flavors of pineapple, lemon curd, and flint. Ample and round in the mouth, with a bright, lingering finish. Perfectly delicious, and our best effort to date.

WINEMAKING: Comprised of Dijon 76 & 95, the fruit is hand picked and sorted before being gently pressed and cold settled, then barreled down. This vintage, we brought together a blend that is 18% new oak via 500 liter puncheons, 9% 1 year old 500 liter puncheons, 33% stainless steel, and 40% 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 11 months before being blended and bottled in March of 2020.

SRP: \$40 | 546 cases produced.



Wine Spectator 92 POINTS

WINEENTHUSIAST 94 POINTS & EDITOR'S CHOICE

— COLENE CLEMENS VINEYARDS —

Colene Clemens was founded in 2005 by Joe and Victoria Stark with the express purpose of making exceptional pinot noir, and named the property in honor of Victoria's mother. 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.

— THE ESTATE —

Spanning 122 acres where the Chehalem Mountains converge with Ribbon Ridge, the estate contains both sedimentary soils from the Wellsdale & Hazelaire series, and volcanic soils from the Witzel series. Elevation climbs from 350 to 650 feet, where the winery perches with sweeping views of the coast range and valley. 62 acres are planted to pinot noir & chardonnay. The vineyard is completely dry farmed, and we take a pragmatic approach to viticulture: we use sustainable and organic processes whenever possible. We are firm believers in taking care of our soil, practicing crop reduction for low yields and improved quality, and hand harvesting our fruit at its optimal physiological ripeness for maximum flavor and intensity.

— THE VINTAGE —

2018 goes down as the 5th consecutive year of above average temps and below average rainfall. Technically, this would probably be considered the second hottest growing season on record after 2015. While we set the all-time record of days exceeding 90° F at 31, we did not exceed 2015 on heat units. Despite the excessive heat, harvest of pinot noir did not begin until September 24, almost 2 weeks later than in 2015, and concluded on September 30.

What is interesting is that despite the heat we were not picking sooner, and I attribute this to the prolonged dryness, which I believe slows overall plant metabolism down. Sugars on the whole were fairly high as one might expect, although the dryness also managed to slow sugar accumulation down enough so that we were able to achieve good physiological ripeness. The overall character of the wine seems to be dominated by a solid, dense core of dark red to black fruits with a firmer underlying tannic structure compared to previous years. While more pronounced tannins can sometimes be of concern, we feel that the intensity and depth of the fruit is ample and deep enough to balance them out and also provide the potential for longer term aging. While many will enjoy these wines in the near term, a little patience will reward you even more.