



# 2019 ESTATE CHARDONNAY

CHEHALEM MOUNTAINS

WILLAMETTE VALLEY, OREGON

*Chardonnay production at Colene Clemens began in 2013 with purchased fruit. We have since planted 6 acres on our estate, and 2019 marks the third vintage sourced entirely from our estate property. 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. This wine is compelling, layered with scents and flavors of lemon, brioche, and white flowers, and a hint of apple pie. The palate is supple and elegant with a bright, lingering finish. Perfectly delicious on its own, it would also make a great accompaniment to your favorite seafood dishes.*

**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 24% new oak via 500 liter puncheons, 42% used French oak, and 34% stainless steel. 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 2021.

SRP: \$40 | 839 cases produced.

**Wine Spectator** 93 POINTS



## — 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 —

A return to normal? The Willamette Valley I used to know? Cool? Call it what you will, we'll just say the 2019 pinot noirs are delicious! After 5 straight dry, hot growing seasons (2014-2018) 2019 was undoubtedly a breath of fresh air and the resulting wines are reminiscent of years such as 2002, 2005 and 2008. Technically speaking there were only 11 days above 90°+, which is a few below the historical average, although nighttime lows were quite high with 53 nights above 60°. All told it was still an above average year in terms of overall heat but with very few heat spikes. Flowering in 2019 was quite good and the resulting fruit set was ample with average cluster sizes. With some light to moderate on and off rain through the first parts of September harvest began on 9/21 and continued under mostly dry and cool conditions until 10/1. Harvest brix were modest in the mid to upper 22's during the early picks and drifting up to the 23-24 brix range toward the end of the picking. The resulting wines are almost all in the low to mid 13's finished alcohol, exhibiting beautiful balance and finesse with plenty of good, pure fruit coupled with ample weight and suppleness. These wines are a great example of what you can achieve with great physiological ripeness and more modest sugars. They should offer a little something for everyone and might even remind longer term connoisseurs of Willamette Valley Pinot Noir of what they fell in love with the first time around.