



2016 CHARDONNAY

WILLAMETTE VALLEY

Beginning with the 2017 vintage, 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. This chardonnay has a bright and focused entry on the palate, which broadens on the mid-palate with lees driven textural richness and weight, and finishes clean with good persistence.

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% stainless steel, 25% 1-year and 50% 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 of 2018.

SRP: \$40 | 216 cases produced.



— 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 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. Currently 55 acres are planted to Pinot noir & Chardonnay.

— THE VINTAGE —

Continuing the trend of the past two years, the 2016 growing season was once again warm and dry. While not as hot as 2015 and with fewer days above 90 degrees, the season was decidedly above average in heat units and below average in precipitation. Picking commenced on September 11, beating out 2015 by a day for the earliest start to harvest we've had in our 11 years of production. The biggest difference in 2016 was the tiny cluster size, approximately 75-85 grams on average which is about two thirds the average weight of the previous 2 years. These tiny clusters with small berries alter the skin to juice ratio of the must considerably and have resulted in some fully saturated, dark pinot noirs that are loaded with structure and fruit intensity. While we expect these wines might need a little time to fully come into their own, they have not been as shy as the 2014s were upon release and should continue to develop for at least a decade.