

# WALNUT CITY 2016 Willamette Valley Reserve Chardonnay



## VINEYARDS

Yamhill Springs Vineyard, Yamhill-Carlton AVA  
20 acres | Est. 1989 | 419 - 5576' | W | Jory & Peavine soils

Robinson Vineyard, Willamette Valley  
8.7 acres | Est. 1999 | 482 - 570' | SW | Cascade soil

## VINIFICATION

Hand-harvested, destemmed and pressed prior to a cool fermentation that takes place entirely in French oak barrels. Batonnage (lees stirring) is carried out monthly over the course of 10 months while the wine matures. It's racked and blended into stainless steel, where it awaits bottling in the winter.

## VINTAGE

Following relatively ideal back-to-back vintages, 2016 had big shoes to fill. Harvest came even earlier than the previous year, while the days were still warm, sunny and long. Crops were healthy and balanced, yields were low, and flavors expressive. Achieving ripeness was never an issue! With late season attention being fixed on retaining natural balance.

## TASTING NOTE

Our Reserve Chardonnay offers interlaced complexity influenced by multiple pick dates and the blending of two vineyard sites. Robinson Vineyard (50%) brings approachability and effortless fruit-forwardness. Yamhill Springs Vineyard (50%) lends vibrant structure, minerality and stony citrus notes. Barrel fermented in individual lots and aged in French oak. Together the result is a wine that is expansive on the attack, but tightens up through an energetic finish. The Reserve Chardonnay is delicious right now, but poised with the ample structure and acidity to age beautifully.

## ABOUT

Since 1999, we've been crafting wines that promote distinctiveness, quality and sustainability, while delivering genuine value. Estate farming is the key to achieving these goals – from over 30 years of developing our vineyard portfolio, it's at the core of what we do. Our hand in the winery never speaks louder than the grapes or their place of origin. We strive for natural balance in our wines and allow the strong influence of vintage in the Willamette Valley to shine through. From harvest to bottle, our cellar program was built around handling wine in small, unique lots.

