

2018 Arlyn Vineyard Chardonnay

THE VINES and THE WINE: This bio-dynamically farmed vineyard is in the Chehalem Mountains AVA. The Chardonnay fruit is Clone 95. It was gently whole cluster pressed to barrel and fermented in 3 neutral French oak barrels and one once filled French oak barrel. It spent 14 months on lees with some battonage. It was then racked to a stainless tank and spent a further 2 months in steel before being bottled.

Pick date: handpicked on September 9th, 2018

Vineyard: Arlyn Vineyard is a 20 acre vineyard that is

farmed biodynamically.

Soil: Sedimentary Clone: Dijon 95

Bottled: Jan 27th 2020

Numbers: pH: 3.20, Alc.: 13.0%

Cases: 75 cases produced