2013 CHARDONNAY
Durant Vineyards - Dundee Hills AVA

GROWING SEASON
2013 was the driest year since 1985, until the final week of September, Oregon received the remnants of a typhoon that hit Japan. While the last-minute rain presented its challenges, this vintage has delicate layers of complex fruit; a true expression from the Dundee Hills AVA.

WINEMAKER’S NOTES
When I think of world class Chardonnay, I automatically think of white Burgundy. Admittedly, I am biased because I apprenticed with one of the best Chardonnay, white Burgundy producers in the world during the 1988 vintage, Dominque Lafon. When formalizing my strategy for our Chardonnay, I look to emulate what I love about white Burgundies, while keeping true to what is Oregon. Specifically, I ferment with Dijon clones and am looking for the trifecta of copious fruit and a rich and emollient mouth feel deftly balanced by crisp acidity for freshness and ageability -- all with a touch of oak.

PAIRS BEST WITH
Shellfish Scallops • Crab • Oysters • Halibut • Herb Chicken • Goat Cheese • Fresh Fruit

TASTING NOTES
Appellation: Dundee Hills AVA
Color: Golden lemon
Aroma: Vanilla, yellow apple, lemon, nutmeg, toffee, honeysuckle
Mouthfeel: Bright acid, full body
Flavor: Mirrors the aroma with citrus
Finish: Medium-long carried by acid

TECH FACTS
TA: 7.30 g/L
pH: 3.30
Alcohol level: 13.5%
Barrel Aging: 100% French Oak, 30% new for 12 months, tank for 5 months
Cases produced: 252