



## 2015 CHARDONNAY

*Dundee Hills - Durant Vineyards*

### GROWING SEASON

2015 had an extremely warm growing season that set heat records regularly through the spring, summer and fall. The vintage started with an early budbreak and ended with an early harvest. Gorgeous, dry yet cool days during harvest set the stage for copious amounts of high quality, impeccable fruit that have translated into extraordinary wines of both power and finesse.

### WINEMAKER'S NOTES

Intriguing aromas of lemon custard and crème brûlée mingle with ripe pear, apple pie, beeswax and wet stone. Crisp and mouthwatering flavors linger with notes of honeydew, fresh citrus and white peach. Fifteen months of lees aging developed a smooth and medium weighted wine with a balanced finish. This single vineyard Chardonnay from the Dundee Hills was aged in 20% new French oak.

### PAIRS BEST WITH

Smoked Pork Shoulder with Roasted Vegetables • Olive Oil Poached Salmon with Roasted Cauliflower • Charred Bread with Baked Brie

### TASTING NOTES

**Appellation:** Dundee Hills AVA

**Color:** Pale Straw

**Aroma:** Lemon custard, crème brûlée, ripe pear, wet stone, beeswax

**Mouthfeel:** Crisp, medium body

**Flavor:** Honeydew, lemon zest, white peach, grapefruit

**Finish:** Medium-long, juicy acid

**Soil:** Debbanger-Brader loams, Gregory silty

### TECH FACTS

**TA:** 7.01 g/L

**pH:** 3.26

**Alcohol level:** 13.5%

**Barrel Aging:** 10 months in 20% new French oak, 5 months in neutral tank

**Cases produced:** 200