

Girardet 2017 Chardonnay

The Wine:

Deep crystal straw appearance, with bold, complex aromas of honeydew, kiwi, and lemongrass. The mouthfeel opens creamy, with broad, bursting layers of sweet pear, buttery macadamia, and gooseberry. Mouthwatering, with a touch of mineral in the crisp finish. Pair with chicken horseradish potato salad!

The Vineyards:

This wine is made from some of the oldest vines in Oregon, planted between 1971 and 1990. The clonal blend is 25% Dijon-76 & Dijon-96, and 75% U.C. Davis-108. The vines are grown on southwest facing slopes in a marine silt-loam soil with a rocky shale substrate. They are dry-farmed to establish a deep root system and maintain a small berry size.

The Winemaking:

The hand-harvested clusters were gently pressed immediately after harvest, to preserve the most delicate fruit-forward flavors and create a wine with a fantastic bouquet. The juice was fermented cool at 48 °F, and the resulting wine was aged on the lees for 18 months in stainless steel. The wine was racked twice, with stirring of the lees, and allowed to complete spontaneous malolactic fermentation before bottling with minimal filtration.

The Details:

Appellation:	Umpqua Valley, Oregon
Harvest Dates:	October 12th
Harvest Brix:	23.75
Yeast:	Bourgogne isolate CY3079
Fermentation & Cooperage:	Fermented 100% in stainless steel at 48 °F
Bottling Chemistry:	Alcohol 13.8%, pH 3.27, TA 6.5 g/l
Bottled:	January 2019
Released:	September 2019
Cases Produced (750ml x12):	155
Retail Price:	\$24