



# Soléna

## 2012 CHARDONNAY

### *Domaine Danielle Laurent*

#### VINEYARDS

##### Harvest Date

October 05, 2012

##### Yield      Brix

1.9 tons/acre    21.4°

#### THE WINE

##### Varietal

100% Chardonnay

##### AVA

Yamhill -Carlton AVA

##### Alcohol    pH

13%    3.55

##### Production

250 cases

##### Release Date

September 2014

##### Winemaker

Laurent Montalieu

#### TASTING NOTES

*A very giving nose vibrantly greets you out of the glass with honey, white peach, lemon grass, brown sugar and wet stone. Opulent on the palate with notes of nectarine, lavender and roasted almonds. Crisp acidity gives a lasting finish.*

#### ACCOLADES

**92 Points:** Wine Spectator, January 2015

“Lithe, open-textured, bright and appealing, with lemon, pear, quince and verbena aromas and flavors that dance elegantly through the vibrant finish. Has presence and persistence. Drink now through 2022.” –H.S.

#### THE VINTAGE

Following two vintages with some of the coolest temperatures on record, 2012 presented warm, consistent weather. A normal bud break launched us into a spring that was classic for Oregon; periods of warm sunny weather followed by cooler rainy weather, with first bloom around the third week of June. A long bloom gave us uneven berry development, known as hens and chicks. There was no recordable rainfall in July, August, and September. This warm and dry weather, coupled with the difference in berry size, increased the berry skin to juice ratio leading to rich, fruity and concentrated wines. Our first grapes were harvested on the 27th of September and the last on October 24th. 2012 was a storybook vintage.

#### THE VINEYARD

The hand selected fruit is from our Estate Vineyard, Domaine Danielle Laurent, a small parcel of mixed Dijon Clones selected for their superior cool climate fruit qualities on low vigor rootstocks. It is planted within the Yamhill-Carlton AVA on a very steep, non-irrigated slope of Willakenzie soil; a marine sediment soil which allows for excellent drainage and sun exposure. We farm our vineyard with Biodynamic procedures that respect nature and allow for the plants to interact within their environment, giving the fruit and wine a real personality and a sense of place. Minerality, complexity and elegance are inherent of the wine from this beautiful piece of land which lies between 400 feet and 550 feet of elevation.

#### VINIFICATION

All grapes were hand-picked and hand-sorted to ensure the highest quality fruit. Whole cluster pressing took place in order to capture the essence and freshness of the fruit and gravity flow techniques were used throughout the winemaking process. Primary fermentation was very slow and steady, occurring in barrel at naturally cool temperatures in our underground cellar over a time period of several months. This induced a natural “on-the- lees” effect typical with what is known as batonage, the process of stirring wine while they remain in their barrels on their yeast lees, making the mouth feel much more complex and round on the mid-palate. 100% malolactic fermentation occurred over a 5 month period. The wine was aged for 11 months in Burgundian French oak barrels, 20% of which were new. Then racked in tanks to marry and settle for another 3 months before being bottled unfiltered.