



Soléna

2013 CHARDONNAY

Domaine Danielle Laurent

VINEYARDS

Harvest Date
September 22, 2013

Yield Brix
1.9 tons/acre 19°

THE WINE

Varietal
100% Chardonnay

AVA
Yamhill -Carlton AVA

Alcohol pH
13.1% 3.54

Production
120 cases

Release Date
October 2015

Winemaker
Laurent Montalieu

TASTING NOTES

A very giving nose vibrantly greets you out of the glass with honey, apricot, lemon grass, ginger, and wet stone. Opulent on the palate with notes of nectarine, lavender and roasted almonds.

Crisp acidity gives a lasting finish.

ACCOLADES

91 Points: Wine Advocate, Spring 2015

“The 2013 Chardonnay has a fragrant bouquet, quite Burgundy-like in style, well defined with that new wood lending attractive marzipan and brioche scents. The palate is crisp on the entry, thanks to a seam of sour lemon and then it broadens out with intense dried honey and dried apricot-driven flavors that fan out across the mouth without over-powering, residues of shaved ginger on the aftertaste. This is a delicious Chardonnay that should drink well over the next 6-8 years.” –N.M.

THE VINTAGE

A tale of two vintages, the Willamette Valley saw near-perfect weather up until late September when the remnants of typhoon Pabuk from the Western Pacific slammed into the Pacific Northwest and forced a brief intermission from harvest activity. When the sun returned in the first week of October it brought about one of the warmest and driest Octobers on record. A classic Indian Summer. Laurent described this as a challenging harvest with the 40% of the berries picked before the rain showing more delicacy and finesse, while the remaining berries picked after the rain show deeper, darker, more complex fruit. In the end, the wines of 2013 will become another exceptional, and classically Oregon 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 12 months in Burgundian French oak barrels, 60% of which were new. Then racked in tanks to marry and settle for another 3 months before being bottled unfiltered.