



Soléna

2013 CHARDONNAY

Willamette Valley

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.

An exceptionally dry, mild winter ushered in a growing season in the Willamette Valley that commenced with bud break in early April, roughly two weeks ahead of its typical schedule. Bloom occurred in mid-June under clear, blue skies leading to the commencement of harvest on September 13th - a full month earlier than 2011. The rain and cold arrived on September 27th and Laurent Montalieu decided to wait it out before picking the remaining 60% of our crop. This decision proved to be fortuitous as the warmth of October allowed for superb sugar levels in the berries coinciding with perfect physiological ripeness. Laurent described this as an incredible ending to a challenging harvest with the berries picked before the rain showing more delicacy and finesse, while the 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

By combining grapes from a variety of appellations we created a wine with complex layers. For this particular vintage, we sourced all of our fruit from Yamhill Carlton AVA. All of the vineyard sites embrace viticultural practices that reduce or eliminate the use of pesticides which can have a negative impact on the soil's health. The vineyard sites were closely monitored to ensure the maximum quality of fruit. Harvest decisions were made based on fruit flavors and sugars.

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, 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 neutral Burgundian French oak barrels, 10% of which were once filled. The wine was racked to tanks to marry and settle for another 3 months before being bottled unfiltered.

VINEYARDS

Harvest Date

September 22, 2013

Yield Brix

1.5 tons/acre 21°

THE WINE

Varietal

100% Chardonnay

AVA

*Yamhill-Carlton
Willamette Valley*

Alcohol pH

13.1% 3.54

Production

277 cases

Release Date

April 2015

Winemaker

Laurent Montalieu

TASTING NOTES

A very tropical nose vibrantly greets you out of the glass with honey, candied pineapple, coconut, lemon, roasted cocoa beans and wet stone. Opulent on the palate with notes of cantaloupe, honeydew, under ripe pineapple, and vanilla. The crisp acidity gives it a lasting finish.