



Soléna

2009 CHARDONNAY *ElvenGlade Vineyard*

VINEYARDS

Harvest Date
September 1, 2009

Yield Brix
2.5 tons/acre 22.6°

THE WINE

Varietal
100% Chardonnay

AVA
Yamhill-Carlton District

Alcohol pH
13.4% 3.46

Production
120 cases

Release Date
January 2011

Winemaker
Laurent Montalieu

TASTING NOTES

Aromas of lemon, yellow apple, lime and green pear are complimented by hints of ginger; chamomile, acacia and honey suckle. With subtle vanilla and caramel characteristics, the palate elegantly presents itself with more citrus and tree fruit flavors along with notes of melon, spice, white pepper and dried herbs. An expressive wine without being heavy, the finish lingers endlessly with refreshing brightness and acidity.

THE VINTAGE

After an early and sometimes furious harvest, the 2009 harvest resulted in plentiful yields in some areas and the potential for a high-quality vintage. Harvest continued into the third week of October for Willamette Valley, and through the end of the month in Southern Oregon. A warm and dry harvest period gave way to cooler than expected conditions in late September and early October, but fortunately the majority of the fruit statewide was at or near its ripening plateau. The weather signature for 2009 was one of high week-to-week temperature variability with wide swings between both record high and record low maximum temperatures, but with little to no effect on resulting fruit quality. Extended hang time was reported throughout the state, as growers and winemakers waited for optimal flavor development and ripeness to counter slightly elevated sugar levels.

THE VINEYARD

The fruit for this exceptional and very limited release comes from ElvenGlade Vineyard, a small parcel remarkable for its superior cool climate fruit. ElvenGlade is deeply rooted in Willakenzie and Laurelwood soils within the rolling hills of the Yamhill-Carlton District. The Dijon Clones 76 and 96 yield small clusters and berries retaining excellent structure, acidity and bouquet while producing concentrated and elegant fruit. The vineyard was planted in 1986 at an elevation ranging from 250 feet to 600 feet.

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 slow and steady, occurring in barrel over a time period of several months. This induced a natural "on-the-lees" effect typical with what is known as battonage, the process of stirring wine while they remain in their barrels on their yeast lees, making the mouthfeel much more complex and round on the mid-palate. 100% malolactic fermentation occurred over a 2 month period. The wine was aged for 12 months in two French oak barrels, 25% of which was new.