



Spindrift Cellars

Chardonnay 2017

Appellation: Willamette Valley, Oregon
Alcohol: 13.0%
T.A.: 6.0 grams per liter
pH: 3.59
R.S.: 0.07%
production: 252 cases

Wine:

Lightly toasted aromas of citrus with hints of vanilla. Fresh and lively on the palate with rich citrus and soft apple flavors. Medium body with good mouth texture brings purity to this 108 clone Chardonnay. Contact on the lees during winemaking helps to enhance the lingering creamy mouth watering finish.

Winemaking:

Fruit was whole cluster pressed. 40% new French oak barrels fermentation and aged in barrel for 4 months gives this Chardonnay rich flavors. The wine went through partial malolactic fermentation adding soft creamy notes and was stirred on the lees weekly.

2017 Growing Season:

A cool growing season. The wet, cool spring delayed flowering for the region's vines until late June, setting the stage for a later harvest. Warm, dry conditions prevailed through the summer with a higher than average fruit set.

Vineyard:

Hoot & Howl vineyard is located at the base of Mary's Peak (Oregon's highest peak on the Oregon coast range) in the heart of the Willamette Valley. The south facing vineyard was planted in 1997, elevation from 400-750ft.

