



## 2015 CHARDONNAY VISDOM

### *PHILOSOPHY*

THE FOCUS OF THE VISDOM (WISDOM IN NORWEGIAN) BOTTLING LIES IN SECONDARY AND TERTIARY AROMATIC DEVELOPMENT IN CHARDONNAY. WITH EXTENDED AGING PRIOR TO BOTTLING WE SEE A DECLINE IN FRUIT AND AN INCREASE IN VINEYARD EXPRESSION. AFTER 18-22 MONTHS OF AGING IN BARRIQUE, THE WINE IS BOTTLED WITH A SMALL AMOUNT OF FINE LEES. THIS ALLOWS THE WINE TO STAY IN CONTACT WITH THE LEES, ACTING AS A NATURAL ANTIOXIDANT WHILE TAKING ADVANTAGE OF THE COMPLEXITIES THAT DEVELOP WITH LATE STAGE YEAST AUTOLYSIS.

### *VINTAGE NOTES*

THE 2015 GROWING SEASON WAS THE WARMEST, DRIEST YEAR ON RECORD IN THE RECENT HISTORY OF THE WILLAMETTE VALLEY. WE WERE THANKFUL FOR OUR STRONG WINDS FROM THE VAN DUZER CORRIDOR, WHICH BRING A NICE COOLING EFFECT IN THE HEAT OF THE AFTERNOON. AFTER AN EARLY BUD-BREAK IN MID-APRIL, THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND WARM TEMPERATURES. DESPITE THE WARMER SEASON, THE 2015 FRUIT RETAINED A BRIGHT NATURAL ACIDITY, OFFERING FOCUS AND VIBRANCY TO EACH OF THE WINES.

### *PRODUCTION NOTES*

THIS WINE WAS BARREL FERMENTED WITH NATIVE YEASTS IN FRENCH OAK (30% NEW, 30% 2<sup>ND</sup> FILL) AND AGED SUR LIE FOR 18 MONTHS, ALLOWING IT TO FINISH NATIVE MALOLACTIC FERMENTATION. IT WAS BOTTLED IN APRIL OF 2017 -- UNFILTERED, WITH A SMALL ADDITION OF FINE LEES, THEN BOTTLE-AGED FOR ANOTHER YEAR AND A FEW MONTHS PRIOR TO ITS RELEASE IN SEPTEMBER 2018.

**PRODUCTION:** 71 CASES

**ALCOHOL:** 13.2%

**PH:** 3.18

**TA:** 8.3 G/L