



2016 CHARDONNAY KONKRET

PHILOSOPHY

THE KONKRET (CONCRETE IN NORWEGIAN) BOTTLING IS AN ISOLATION OF OUR OLD VINE CHARDONNAY PLANTED AT THE BASE OF OUR VINEYARD. ALTHOUGH THE LOWER SLOPE HAS DEEPER SOILS, THE CONCENTRATION OF GRANITE REACHES ITS PEAK BENEATH THESE VINES. THERE IS A MINERAL EXPRESSION THAT WE LOVE HERE THAT REQUIRES A UNIQUE APPROACH TO THE WINEMAKING TO ENCOURAGE ITS EXPRESSION. THE JUICE IS FERMENTED IN CONCRETE TANKS AND TRANSFERRED TO NEUTRAL BARRELS FOR AGING. BOTTLING IS DONE WITHOUT THE LEES TO PRESERVE THE IMPRESSION OF STONES AND FLINT.

VINTAGE NOTES

MUCH LIKE 2014 & 2015, 2016 WAS ANOTHER EARLY YEAR HERE IN THE WILLAMETTE VALLEY. WITH A BUDBREAK IN EARLY APRIL AND A WARM SPRING, THE GROWING SEASON KICKED OFF AND THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND WARM TEMPERATURES. WE ARE ALWAYS THANKFUL FOR OUR STRONG WINDS FROM THE VAN DUZER CORRIDOR, WHICH BRING A NICE COOLING EFFECT IN THE HEAT OF THE AFTERNOON. DESPITE THE WARMER SEASON, THE 2016 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 CONCRETE VESSELS AND AGED SUR LIE FOR 18 MONTHS, ALLOWING IT TO FINISH NATIVE MALOLACTIC FERMENTATION. IT WAS BOTTLED IN APRIL OF 2018 -- UNFILTERED, THEN BOTTLE-AGED FOR ANOTHER YEAR PRIOR TO ITS RELEASE IN APRIL 2019.

PRODUCTION: 43 CASES

ALCOHOL: 13.3%

pH: 3.33

TA: 6.0 G/L