



2015 OPEN CLAIM VINEYARD CHARDONNAY WILLAMETTE VALLEY

VINEYARD

Open Claim Vineyard is owned by Brett and Marnie Wall and is located in the Willamette Valley AVA near Dallas, Oregon. With an elevation of 420 to 300 feet this 20 acre organically farmed vineyard has vines spaced at 6' X 4' for a vine density of 1815 vines per acre. The site is a mix of marine and volcanic based soils with Bellpine and Jory being the 2 predominant ones. The vineyard sits in the eddy of the Van Duzer Corridor so it's usually warmer than other sites near the Corridor. We sourced both Dijon Clone 76 and 95 from adjoining blocks for this wine

VINTAGE

This vintage will go down as the warmest growing season in recorded history in the Willamette Valley. Moderate temperatures all spring led to ideal growing conditions throughout the summer. This put very little pressure on the vines, producing grapes with nicely balanced chemistry at harvest time. The warm days continued into mid-October which allowed extended hang times with very ripe fruit. Yields were up and the fruit arrived in immaculate condition to the winery with very little need for extensive hand sorting on the crush line.

WINEMAKING

The grapes were picked from Open Claim Vineyard on September 5th and then gently whole cluster pressed. The juice was left to settle overnight and then was racked to barrel and left to begin fermenting naturally. The juice was fermented to dryness, and after ML was complete, each barrel was dosed with sulfur. The lees were stirred in barrel once per month to increase mouthfeel. The wine was racked, fined, and made heat and cold stable during August of 2016. The final wine was then sterile filtered and bottled on September 8th of 2016.

TASTING NOTES

Lovely aromas of citrus, apples, white flowers, and almonds drift into flavors of pineapple with hints of nutmeg. The viscous mouthfeel is tensioned by juicy acidity that remains deep into the finish.

TECHNICAL INFORMATION

ACCOLADES

91 Points - Wine Enthusiast

APPELLATION

Willamette Valley

VINEYARDS AND CLONES

Open Claim – Dijon Clones 76, 95

COMPOSITION

100% Chardonnay

FERMENTATION AND AGING

11 months in 20% new French Oak
Damy and Acacia

ALCOHOL

13.0%

PH

3.20

RESIDUAL SUGAR

0.0 %

PRODUCTION

220 cases

BOTTLING DATE

September 2016

RELEASE DATE

May 2017

SUGGESTED RETAIL PRICE

\$30