



## 2014 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 Dijon Clone 76 and 95 Chardonnay from Open Claim and the resulting wine has a distinct signature of apple, lemon curd, and hints of white flower that jump from the glass.

### 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. After a very challenging vintage like 2013, this high quality vintage was a welcome change for everyone in the valley. 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 16<sup>th</sup> and then gently whole cluster pressed. The juice was left to settle overnight and then was racked to barrel and inoculated with 3 different yeast strains. The juice was fermented to dryness and inoculated with a malolactic culture. After ML was two thirds complete each barrel was dosed with sulfur. The wine was racked, fined, and made heat and cold stable during August of 2015. The final wine was then sterile filtered and bottled on August 24<sup>th</sup> of 2015.

### TASTING NOTES

Lovely aromas of lemon curd, 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. Try pairing this with scallops on a bed of angel hair pasta drenched in a simple sauce made with butter, lemon juice, fresh basil, and a little love.

### 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 16% new French Oak  
Damy

#### ALCOHOL

14.1%

#### PH

3.28

#### RESIDUAL SUGAR

0.1 %

#### PRODUCTION

137 cases

#### BOTTLING DATE

August 2015

#### RELEASE DATE

November 2015

#### SUGGESTED RETAIL PRICE

\$30