



2017 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 one of the warmest growing seasons in recorded history in the Willamette Valley. The weather station in McMinnville recorded a total of 2559 degree days for the vintage. It didn't start that way, though. An extremely cold and snowy winter led to a cool early spring with moderate temperatures and precipitation. Bloom was in late June and if you follow the Burgundian adage that harvest occurs 100 days post bloom, we knew harvest was going to be in October. We had a very warm summer with August being the warmest on record. Smoke from the Eagle Creek Fire caused a haze to form over the valley to keep temperatures cooler than they could have been. Fortunately, there was not enough smoke in the valley to cause any smoke taint in the finished wines. The grapes arrived with nicely balanced chemistry at harvest time. The clear weather continued into mid-October which allowed us to let the fruit hang to slowly develop flavors and retain its natural acidity. Perfect for Chardonnay. 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 17th and then gently whole cluster pressed. The unsulfured 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 twice per month to increase mouthfeel. The wine was racked, fined, and made heat and cold stable during early August of 2018. The final wine was then sterile filtered and racked to a variable capacity tank on September 3rd.

TASTING NOTES

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

TECHNICAL INFORMATION

ACCOLADES

Reviews pending

APPELLATION

Willamette Valley

VINEYARDS AND CLONES

Open Claim – Dijon Clones 76, 95

COMPOSITION

100% Chardonnay

FERMENTATION AND AGING

11 months in French Oak

Damy and Acacia

ALCOHOL

13.3%

PH

3.27

RESIDUAL SUGAR

0.0 %

PRODUCTION

50 cases

BOTTLING DATE

September 2018

RELEASE DATE

May 2019

SUGGESTED RETAIL PRICE

\$30