



2018 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 and is 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 was the 5th warmest growing season on record for the Willamette Valley. Moderate temperatures all spring led to early bud break and ideal growing conditions throughout the spring and summer. This put very little pressure on the vines, producing smaller and more concentrated grapes with nicely balanced chemistry at harvest time. The warm days continued into mid-September which allowed extended hang times with very ripe fruit. Yields were up and the fruit arrived in immaculate condition to the winery with little need for extensive hand sorting on the crush line.

WINEMAKING

This is my variation of the Black Chardonnay protocol: The grapes were picked on September 27th and then foot-treaded, soaked on skins overnight, and gently pressed. The unsulfured juice was left to settle overnight, racked to barrel, inoculated with a pied de cuve, and then fermented to dryness. After ML was complete, each barrel was dosed with sulfur and 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 2019. The final wine was then sterile filtered and bottled on August 20th.

TASTING NOTES

Aromas of lime, peach, wet stone, and almond drift into flavors of quince with hints of pie spice. The soft entry is tensioned mid-palate by lively acidity with a sustained finish.

TECHNICAL INFORMATION

ACCOLADES

94 Points – Editors' Choice – Wine Enthusiast

APELLATION

Willamette Valley

VINEYARDS AND CLONES

Open Claim – Dijon Clones 76, 95

COMPOSITION

100% Chardonnay

FERMENTATION AND AGING

10 months in 33% new French Oak
Damy

ALCOHOL

13.9%

PH

3.35

RESIDUAL SUGAR

0.1 %

PRODUCTION

72 cases

BOTTLING DATE

August 2019

RELEASE DATE

May 2020

SUGGESTED RETAIL PRICE

\$30