



## Dundee Hills, Oregon Estate Chardonnay

2017

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in Oregon's Dundee Hills. As second generation winegrowers, we are passionately committed to our family's legacy of creating world-class wines, through sustainable methods, which express our distinctive hillside vineyards.

—Alex & Alison Sokol Blosser

### VINTAGE HIGHLIGHTS

It was a dark and stormy night...and that was just the first day of 2017! Yes, 2017 started out like a number of Oregon vintages have started out: cold, wet and rainy. In fact, to start out 2017 we had snow. Snow shut down the winery for a number of days in January and this cold weather foretold the following cool spring. Bud break was late in relation to the past 5 years (late April instead of early April), but more normal when you look at our 40+ growing seasons. The cool, wet weather was not to last, and the heat volcano erupted in mid-June to the tune of 95°F! Thanks to the wonderful deluge of wet weather in the winter and spring of 2017, our vines were able to handle the scorching hot summer. Our underground barrel cellar reached temps we have never seen before (in the 70s) and the expanding wine pushed some bungs out. The cool spring helped push out harvest, but the hot summer helped make sure the grapes were ready to go with little delay. We picked over a six week time period, which is a week or so longer than normal due to the rain events. The crop was huge—one of the largest we have seen since 2014. The fruit was ripe and very clean, boding well for quality.

### WINEMAKING

The juice was fermented in a variety of formats including both new and neutral 228L French oak barrels, 500L puncheons and our concrete egg, lovingly named "Huevo". Fermentations were completed with both inoculated and ambient yeasts, and were long and cool, lasting about 25-30 days. The majority of the wine remained on its fermentation lees during the 10 months it was aging. This wine went through full secondary fermentation immediately following completion of primary. The lees were stirred to increase weight and mouthfeel for about 3 months during aging.

### WINE PROFILE

Our 2017 Dundee Hills Estate Chardonnay is elegant with soft aromas of lemongrass and green apple. On the palate you will experience delicate flavors of fresh pears, nutmeg and a slight toast. Hints of white peach and ginger linger on the finish.

### PAIRINGS

Scrumptious with fish such as grilled halibut with lemon, capers and basil, or pasta with cream sauces. Lovely with Asian dishes. Mix flavors with a pan-roasted fish in Thai curry sauce.

### THE STORY

This small blend is made of grapes from our Thistle Vineyard estate in the Dundee Hills. This steep hillside site has multiple clones of chardonnay layered throughout the vineyard, including clones 95, 76 and 96. Our chardonnay has exceptional long-term aging potential and should continue to evolve and develop beautifully over the next five to seven years.



**APPELLATION**  
100% Dundee Hills

**BLEND COMPOSITION**  
100% Chardonnay

**CLONES**  
95, 76, and 96

**AGE OF VINES**  
Planted in 2000

**BOTTLED**  
August 2018

**BRIX AT HARVEST**  
~20.5 - 21.5°

**ALCOHOL BY VOLUME**  
12.5%

**PROPER CELLAR LIFESPAN**  
~5 - 7 Years

**PRODUCTION**  
1,300 Cases

**CERTIFICATIONS**  
Made with 100% certified organic grapes

**SUGGESTED RETAIL**  
\$38