

## 2017 Evolution Chardonnay

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**VINTAGE:** 2017  
**APPELLATION:** Willamette Valley  
**GRAPE VARIETIES USED:** 100% Chardonnay

**ALCOHOL:** 13%  
**RESIDUAL SUGAR:** 4.7 g/L

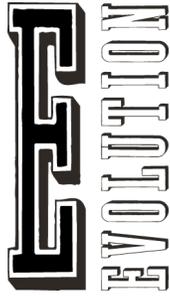
**DATE BOTTLED:** January 2019  
**LIFESPAN IN A PROPER CELLAR:** 4-6 years (best within first 1-2 years)

**NUMBER OF CASES PRODUCED:** 625  
**SUGGESTED RETAIL:** \$17

### **VINTAGE SUMMARY:**

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 a cool spring which followed. 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 that was 2017. It was the AC summer of lovin' in Oregon. We had AC but the vines did not. Our underground barrel cellar reached temps that we have never seen before (in the 70s) and the expanding wine pushed some bungs out. When we started harvest right after Labor Day, the temps were still up to the high 90s for our sparkling picks.

The heat volcano was mostly finished on September 17th when we started to bring in our pinot noir. Picking in mid to late September is more in the normal range for harvest. The cool spring helped push harvest out, but the hot summer helped make sure the grapes were ready to go with little delay. The harvest was not too compressed because we did have a few rain events which helped break up the harvest. We picked over a 6-week time period, which is a week or so longer than normal due to the rain events. The crop was huge, but it was ripe, and very clean which bodes well for quality. In fact, the crop was one of the largest we have seen since 2014. Long hours in the cellar to bring all the fruit in, and not a lot of family time during September and October.



**WINEMAKER NOTES:**

Our 2017 Evolution Chardonnay is crafted with the grapes from the beautiful Oregon Willamette Valley. The juice was fermented primarily in stainless steel to preserve the bright fruit. It was aged in stainless steel and did not go thru a secondary fermentation to retain the minerality and delicate acid desired in this style of chardonnay. There is a small amount of residual sugar, 4.5g/L, to balance with the acid and lift the fruit characters. We were pleased to work with Willamette Valley fruit from our home AVA.

**TASTING NOTES:**

We love chardonnay. It's versatile, friendly to the healthiest – and most decadent – of foods, and comes in so many different styles. Our 2017 Evolution Chardonnay is a fruit-driven, very refreshing style of chardonnay. On the nose you will notice strong green apple and citrus zest aromas. The palate is bright with flavors of ripe green melon and white peaches. This wine finishes crisp and dry with floral notes. It pairs with our favorite chicken curries, or when you're craving fish and chips – just for the halibut, a Pacific Northwest Favorite. This bottle of chardonnay makes enjoying a young chardonnay wine so easy to drink and share.