



# 2018 WILLAMETTE VALLEY CHARDONNAY

AVERAEN was born out of our love for cool-climate Pinot Noir, but also the opportunity to work with other great varieties in the Willamette Valley, including Pinot Noir's natural counterpart, Chardonnay. The 2018 vintage is from two distinct appellations: Chehalem Mountains AVA and the new Mount Pisgah AVA. We returned to our favorite block of Chardonnay from Chehalem Mountain Vineyard, which makes up half the blend. This ripe, rich fruit is counterbalanced by fruit from two vineyards (Fern Creek and Gicing Tree) in Mount Pisgah which lends precise acidity without compromising texture, length, or structure.



## VINEYARDS

### CHEHALEM MOUNTAINS AVA

Half of the 2018 blend is from the Chehalem Mountain Vineyard, first planted in 1969 by Dick Erath. It has since gone through some much needed revamping thanks to the collaborative efforts of current owner Judy Jordan and the viticulture team at Capra. This selection, in particular, is unique as the material is known as Clone-107 (aka Calera clone); California heritage material is a rarity in Oregon. But in this wine, it is clear that 107 belongs on these fantastic basaltic soils.

### MOUNT PISGAH AVA

The remainder of the blend is from Fern Creek and Giving Tree vineyards. The Giving Tree vineyard is a relatively cool site, shaped by gusty Van Duzer Corridor winds that extend the growing season and yield beautiful, acid-driven fruit. Fern Creek is a young vineyard already producing high quality, acid driven fruit.

## WINEMAKING

### VARIETIES

100% Chardonnay

### HARVEST

October 6th - October 10th

### FERMENTATION

Native yeast in 10% new French oak, 80% neutral and 10% stainless steel. Two-thirds completed malolactic fermentation.

### AGING

10 months in Remond, Damy, & Seguin Moreau Icone Blanc

### LABS

14% alc. by vol.                      3.5pH                      6.5 TA

### UPC

853868006567

## TASTING NOTES

Aromas of crushed pineapple, bees wax, lemon curd and jasmine lead in to this generous, pallet-coating wine. Those flavors persist along with pie crust and a jolt of salinity and citrus notes in the middle, finishing with a long, lingering acidity and vanilla bean note.