AVERÆN

AVERÆN 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 2019 vintage is a blend from five vineyard sites - two from Eola-Amity Hills AVA, one from Chehalem Mountains AVA and two from the (pending AVA) Mount Pisgah area. The ripe, rich fruit from Eola and Chehalem is counterbalanced by the Mount Pisgah components, which lend precise acidity without compromising texture, length, or structure.

VINEYARDS

CHEHALEM MOUNTAINS AVA - Chehalem Mountain Vineyard was first planted in 1969 by Dick Erath. This selection, in particular, is as unique as the California Clone-107 material (aka Calera clone), grown on basaltic soils.

EOLA-AMITY HILLS AVA - Eola Springs Vineyard possesses unique Chardonnay vines that were once identified as Mendoza clone, but in fact a massale selection of Wente clonal material from the vineyard's original planting in 1972. Willakia Vineyard, owned by Erath, is divided into small blocks with diverse clones and rootstocks based on the aspects, slopes and orientations of the vineyard's beautiful rolling lands.

WILLAMETTE VALLEY AVA (pending MT PISGAH) - 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, fresh and zippy fruit.

WINEMAKING

VARIETIES
    100% Chardonnay
HARVEST
    September 13th - October 2nd
FERMENTATION
    Native yeast fermentation in 20% new French oak
    20% stainless (no ML in steel)
AGING
    10 months in Remond, Damy, & Seguin Moreau Icone Blanc
LABS   13% ABV   3.4pH   6.7 TA
UPC   853868006567

TASTING NOTES

Lime and subtle butterscotch aromatics lead the way to lively, herbal, fruit driven flavors highlighted by fresh apple and marjoram. The finish brings notes of lemon rind and barrel to complete this layer for a balanced, textured wine.