

2018 Chardonnay

Yamhill-Carlton
Willamette Valley, Oregon



Suggested Retail:
\$45

Vintage:

Rain and cooler temperatures in spring slowed down the beginning of the 2018 season. Budbreak did not occur till mid-April but thanks to warmer temperatures in late spring, the vines caught up and flowering happened early June. As a whole, summer was warmer than average but with no heat spikes (i.e. above 100° F) which would have caused the vines to shut down. Veraison started on August 4th and led to a healthy and steady ripening of the clusters. Harvest was sunny and dry, and we even saw some cooler nights, which helped to retain the natural acidity of the grapes. Altogether, 2018 has the potential to be one of the best quality harvests in the Willamette Valley.

Tasting Notes:

Finally, the very first Chardonnay from our own estate! Three different clones of Chardonnay (Dijon 76, 95, and 96) were planted in our new organic vineyard named "Trovato", in the Yamhill-Carlton AVA, in 2015; and those young vines produced the most beautiful fruit for their first harvest.

Picked early to preserve a zesty acidity, the wine was naturally fermented in neutral French oak and aged in the same barriques for over ten months before being racked off the lees and bottled a year after harvest.

On the nose, the wine is very expressive and shows bright stone fruit with notes of lilac and pear. In the mouth, our 2018 Chardonnay is supple and polished, offering an elegant structure that leads to a clean finish teeming with minerals and wet stone-like flavors. This wine will pair well with a grilled sole in a simple lemon and butter sauce, or roasted veggies with rosemary and thyme.

Vineyards:

Trovato Vineyard – Yamhill-Carlton, Willamette Valley, Oregon (estate)

Winemaking:

Case Production: 320 cases

Fermentation: whole-cluster pressed, wild fermentation

Barrel regimen: 10 months in neutral French oak barriques

ABV: 13.4%

Cellaring: Five to ten years post vintage. 2020 – 2028

Accolades:

"Plenty of very attractive aromas of ripe nectarines and peaches here, framed in gently savory elements. The palate has a very succulent, fresh feel with a smooth, juicy impression at the finish. Drink or hold." **94pts** | **JamesSuckling.com**

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