

2017 Chardonnay

Yamhill-Carlton
Willamette Valley, Oregon



Suggested Retail:
\$48

Vintage:

At first, 2017 looked like an extreme opposite to 2016, with very late budbreak and bloom following a wet rainy season. However, abnormally warm and dry months then took over, and the heat gave full ripeness to the fruit despite a large crop load. September's 2.06 inches of rain had only a refreshing impact, and the rain coincided with cooling weather, which means acid brightness was well retained. Normal harvest timing and excellent picking weather yielded complexity along with the riper flavors. While fires devastated the Gorge this year, the smoke did not settle in the valley as much as it did elsewhere. The smoke also may have contributed to some cooling influence that benefited us. Cooler than the 2018 vintage, the 2017's display restraint and elegance.

Tasting Notes:

2017 is the last vintage we used non-estate fruit for our Chardonnay. That year, we sourced the grapes from *Robinson Vineyard*, one of the most northern sites in the Willamette Valley AVA. The vines are over 20 years old and the clone is Dijon 95, a well-proven clone in the production of classic Oregon Chardonnays. This small lot has been fermented and aged 10 months in neutral French oak barrels. True to our nature, the wine is unfiltered (just very meticulously racked) and bottled using the lowest level of sulfur possible. On the nose, the 2017 Chardonnay shows notes of lemon, pear, wet stone and a hint of tangerine skin. In the mouth, the wine is graceful and elegant, with a very polished structure that finally opens to a vibrant finish with a zesty citrusy accent. This wine will pair well with a simple onion tart or seared scallops with a coconut lemongrass sauce.

Vineyards:

Robinson Vineyard, Willamette Valley AVA

Winemaking:

Case Production: 150 cases

Fermentation: whole-cluster pressed, wild fermentation

Barrel regimen: 10 months in neutral French oak barriques

ABV: 13.5%

Cellaring: Five to ten years post vintage. 2020 – 2027

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