

# 2019

# Chardonnay

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## Yamhill-Carlton

## Willamette Valley, Oregon

### **Vintage:**

This year saw a growing season cooler on average than what the last few years had us accustomed to, bringing a total heat accumulation similar to 2005, one of our favorite Willamette Valley vintages. Regrettably, precipitation, which was fairly moderate prior to harvest, increased by mid-September especially at our estate vineyard in Dundee. The decision to harvest had to be hastened, as Botrytis was showing its ugly head. A slow and painstaking sorting process in the vineyard and winery allowed us to only keep the most pristine clusters. Our quest for quality affected yield, resulting in 20% less wine from our old Dundee vines that year. The silver lining is that our Trovato vineyard in Yamhill was not hit as hard by the rains, which means there will still be plenty of Furioso wines to go around. Looking back, we think the decision to harvest earlier was the right one, as we avoided catastrophe, not only from the rain but also from the migratory birds which came earlier that year and devastated some vineyards in Oregon. Altogether, this will be a vintage to cellar for Pinot Noir as the wine, tight and austere in it's youth, will need a few years in the bottle to fully express itself. Moreover, we love this vintage for white and sparkling wines, as the cooler temperatures maintained excellent levels of acidity in the fruit.

### **Tasting Notes:**

Here is another wine coming from our Trovato Vineyard in Yamhill to your glass. For the second edition of this wine, we decided to add another layer of complexity by fermenting and aging the wine in some premium quality new French oak barrels; as well as some older, neutral barrels. We also included the use of a unique new barrel made of 50% French oak staves and 50% acacia wood staves. The result will be obvious to those of you familiar to our previous Chardonnay releases. Aromatically, the wine is bursting with aromas of toasted bread and vanilla, but also Asian pear and notes of lime peel. In the mouth, it displays a great minerality with an elegant and seamless structure. This wine has a great aging potential, but for those of you who cannot wait, we suggest to pair with a gourmet pizza like a fig prosciutto hazelnut pizza with a balsamic glaze.

### **Vineyards:**

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

### **Winemaking:**

Case Production: 438 cases  
Fermentation: whole-cluster pressed, barrel fermented  
Barrel regimen: 10 months in 20% new French oak  
ABV: 12.2%

**Cellaring:** Five to ten years post vintage. 2021 – 2029



**Suggested Retail:**  
**\$48**