

Willamette Valley Vineyards Dijon Clone Chardonnay

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Chardonnay

WINEMAKING: The stylistic vision of this wine is classic Oregon. Focus is placed on elegance, richness and creaminess in mouthfeel, with a balance of oak, fruit and bright acidity. A great wine to pair with food or enjoy by itself. The grapes were picked at peak ripeness and lightly whole cluster pressed to avoid harsh phenolics. The juice was cold settled for 24 hours and racked off of heavy lees before inoculation. Fermentation took place in neutral French oak barrels as well as in stainless steel tanks and was fermented at approximately 55°F for 3-4 weeks. A portion of the barrels were then inoculated for malolactic fermentation and stirred once monthly until malolactic fermentation was completed in April. Aging was surlee until racking prior to filtration and bottling.

ALCOHOL BY VOLUME: 12.9%

AGING: 10 months in 58% neutral French oak, 42% stainless steel

ANNUAL PRODUCTION: 6,000 cases

THE STORY

Founded in 1983 by Oregon native Jim Bernau with the dream of creating world-class Pinot Noir. Jim cleared

away an old pioneer plum orchard in the Salem Hills and watered the vines by hand using 17 lengths of garden hose to get the grapevines through their first summer. Willamette Valley Vineyards has grown from

a bold idea into one of the region's leading wineries, earning the title "One of America's Great Pinot Noir Producers" from Wine Enthusiast Magazine.

PHILOSOPHY: "Our mission in growing cool-climate varietals is to create elegant, classic Oregon wines from the Willamette Valley Appellation. As native Oregonians, we treasure our environment and use sustainable practices in growing and vinifying our wine grapes."

THE ADJECTIVES

OVERALL: Refreshing & bright with citrus fruit and light barrel notes

AROMAS / FLAVORS: fruit-driven with notes of citrus, fresh pineapple, and subtle white flowers

MOUTHFEEL: medium body and vibrant acidity

THE SELLING POINTS

PAIRING: Grilled chicken tacos, sweet corn bread pudding, lobster bisque, scallops with white wine sauce

