

GEODESY



CHEHALEM MOUNTAIN VINEYARD CHARDONNAY

2017

Hand harvested, night pick, native yeast, native malolactic fermentation, unfinned and unfiltered. 100% barrel fermentation.

VINTAGE NOTES

A wet, cool spring delayed flowering until late June, setting the stage for a later harvest. Hot, dry conditions prevailed through the summer and a few days of rain in September refreshed the soils. As a result the wines are complex with a fresh fruit component and enticing floral elements.

TASTING NOTES

Brilliant, light golden straw, developed bouquet of tropical notes, lychee, pear, fresh ginger root, custard, yeasty, viscous, and racy on the palate, finishes with chalk and pine resin.

PROFILE

APPELLATION	Chehalem Mountains, Willamette Valley		
VINEYARD	Chehalem Mountain Vineyard		
SOIL	Geologic foundation of ancient lava tuff beds		
ELEVATION	300 - 520 feet		
HARVEST	September 29, 2017		
COOPERAGE	Aged 15 months in French oak; 33% Francois Frères		
COMPOSITION	100% Chardonnay		
ALCOHOL	14.1%		
BRIX PH TA	23.4°	3.20	6.0 g/L
BOTTLED	January 30, 2019		
PRODUCTION	59 Cases		