

Girardet 2012 Chardonnay

The Wine:

Brilliant, light yellow-green in color. Flinty aromas of wet stone and lemongrass open this wine, leading to a steely mouthfeel that is both soft and intense. Delicate flavors of hazelnut are mingled with lemon and grapefruit, and it finishes dry with a light mineral quality.

The Vineyards:

This wine is made from some of the oldest vines in Oregon, planted between 1971 and 1990. The clonal blend is 25% Dijon-76 & Dijon-96, and 75% U.C. Davis-108. The vines are grown on southwest facing slopes in a silt-loam soil with a rocky shale substrate. They are dry-farmed to establish a deep root system and maintain a small berry size.

The Winemaking:

The hand-harvested clusters were sorted to insure uniform ripeness and flavor before being gently pressed whole-cluster, to minimize phenolic extraction. The juice was fermented cool at 50 °F, and the resulting wine was aged on the lees for 18 months in stainless steel. The wine was gently racked twice, without stirring the lees, and allowed to complete spontaneous malolactic fermentation before bottling with minimal filtration.

The Details:

Appellation:	Umpqua Valley, Oregon
Harvest Dates:	October 12th
Harvest Brix:	22.9 - 24.0
Fermentation & Cooperage:	Fermented 100% in stainless steel at 50 °F
Bottling Chemistry:	Alcohol 13.9%, pH 3.11, TA 6.3 g/l
Bottled:	August 2014
Released:	October 2014
Cases Produced (750ml x12):	660
Retail Price:	\$20