



2014 Chardonnay, Vojtilla Vineyard, Chehalem Mountains

The Vojtilla Chardonnay has a textural component that comes from the age of this 25 year old vineyard site. The wine has a very refined nose consisting of white peach, flowers and a subtle grilled bread quality. The palate has an oily texture to it, provided by the old vines, which give the wine density, layered with a bit of hazelnut and a long minerally finish.

With just 1 acre of Chardonnay planted on this Ladd Hill Site, the wine is extremely limited. The juice is fermented and aged in a second use puncheon for 11 months with 100% native yeast fermentation and minimal bâtonnage. The wine was blended and finished in stainless steel for an additional 3 months. The wine is gently fined and filtered prior to bottling to polish the aromatics.

Vineyards:

- 100% Vojtilla Vineyard, Chehalem Mountains
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55 Cases Produced

Bottle Date: December 2014

Release Date: March 2015

Alcohol Content: 13.2%

Retail Price: \$55.00