



2013 VISDOM CHARDONNAY

PHILOSOPHY:

THE VISDOM (WISDOM IN NORWEGIAN) BOTTLING IS A STUDY OF SECONDARY AND TERTIARY AROMATIC DEVELOPMENT IN CHARDONNAY. WITH EXTENDED AGING PRIOR TO BOTTLING WE SEE A DECLINE IN FRUIT AND AN INCREASE IN VINEYARD EXPRESSION. AFTER MATURATION IN BARREL, THE WINE IS INTENTIONALLY BOTTLED WITH A SMALL AMOUNT OF FINE LEES TO ALLOW THE WINE TO STAY IN CONTACT WITH THE YEAST, TAKING ADVANTAGE OF THE COMPLEXITIES THAT DEVELOP WITH LATE STAGE YEAST AUTOLYSIS.

VINTAGE NOTES:

WE HAD AN EARLY BUD-BREAK AND CONSISTENT WARM TEMPERATURES THROUGHOUT THE SUMMER OF 2013. IN LATE SEPTEMBER, HOWEVER, MOTHER NATURE THREW US A CURVEBALL IN THE FORM OF A SIX-INCH TORRENTIAL DOWNPOUR OVER FOUR UNFORGETTABLE DAYS — COMMONLY REFERRED TO IN THE OREGON WINE INDUSTRY AS THE GREAT 'MONSOON'. DESPITE THE CHALLENGE OF THIS UNSEASONABLE WEATHER EVENT THE FRUIT HELD UP REMARKABLY WELL. IN HINDSIGHT, THE MONSOON ALSO HAD ITS ADVANTAGES BECAUSE IT REPRESENTED A WELCOMED SHIFT IN WEATHER PATTERNS. THE DAYTIME TEMPERATURES DROPPED SIGNIFICANTLY AFTER THE RAINS, SLOWING DOWN THE RIPENING PROCESS. THIS WAS A MUCH-NEEDED CHANGE AFTER HAVING EXPERIENCED A VERY WARM SUMMER WITH ACCELERATED RIPENING. THE COOLING PROVIDED US WITH ANOTHER THREE TO FOUR WEEKS OF "HANG-TIME" FOR OUR GRAPES, GIVING THEM TIME TO DEVELOP MORE COMPLEX FLAVORS.

PRODUCTION NOTES:

THIS WINE WAS BARREL FERMENTED WITH NATIVE YEASTS (BOTH PRIMARY AND MALOLACTIC) IN FRENCH OAK, 33% OF WHICH WERE NEW. THE WINE AGED SUR LIE AGED FOR 11 MONTHS WHERE IT WAS ALLOWED TO FINISH MALOLACTIC FERMENTATION. IT WAS BOTTLED UNFILTERED, WITH A TOUCH OF FINE LEES, AND THEN BOTTLE AGED FOR ANOTHER YEAR PRIOR TO ITS RELEASE.

PRODUCTION: 75 CASES

ALCOHOL: 12.5%