



2013 Konkret Chardonnay

Philosophy:

The Konkret (concrete in Norwegian) bottling is an isolation of our old vine Chardonnay planted at the base of our vineyard. Although the lower slope has deeper soils, the concentration of granite reaches its peak beneath these vines. There is a mineral expression that we love here that requires a unique approach to the winemaking to encourage its expression. The juice is fermented in concrete tanks and transferred to special built Feuillette (30 gal) barrels for aging. Bottling is done without the lees to preserve the impression of stones and flint.

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:

We fermented this wine in two 70-gallon concrete tanks for about two months, using only native yeasts, before it was racked into small French oak barrels for aging (additional 12 months). It was hand bottled unfiltered and bottle aged for another 10 months prior to its release.

Production: 48 cases

Retail Price: \$40

Alcohol: 11.8%