

GEODESY



EOLA SPRINGS VINEYARD CHARDONNAY

2017

Picked at optimal maturity, hand harvested, night pick, cold to whole cluster pressing, 100% barrel fermentation, native yeast, native malolactic, 15 months elevage (sur lies), unfined, unfiltered.

VINTAGE NOTES

Record-breaking vintage in terms of rainfall, which delayed budbreak but led to a near perfect growing season and bountiful harvest resulting in desired opulence and balance with expressive and bold fruit quality.

TASTING NOTES

Brilliant deep golden straw, green tea, fresh oregano, daffodil, lychee, and concentrated pomaceous fruits of spiced apple pie crust on the palate with a zingy and focused texture.

PROFILE

APPELLATION	Eola-Amity Hills, Willamette Valley
VINEYARD	Eola Springs Vineyard
SOIL	Carlton, silty loam
ELEVATION	300 - 450 feet
HARVEST	October 10, 2017
COOPERAGE	Aged 15 months in new French oak; 33% Louis Latour
COMPOSITION	100% Chardonnay
ALCOHOL	13.7%
BRIX PH TA	23.5° 3.25 6.01 g/L
BOTTLED	January 30, 2019
PRODUCTION	47 Cases