

GEODESY



CHEHALEM MOUNTAIN VINEYARD CHARDONNAY

2018

Hand harvested, night pick, native yeast, native malolactic fermentation, unfinned and unfiltered. 100% barrel fermentation.

VINTAGE NOTES

2018 was an exceptionally warm and dry vintage for Oregon and allowed us to fine-tune our Geodesy wine-style. We are seeing the potential of these magnificent vineyards and we'll continue to honor them through our farming practices and stewardship of the land. Our chemistries were balanced and native fermentations were healthy, yielding wines with impeccable purity and freshness.

TASTING NOTES

Brilliant, pale straw hue. Succulent aromas of fresh apples, flan, vanilla bean and clove. Juicy on the palate with Asian pear, kumquat and a touch of juniper berry. Rich, creamy texture with a long, mineral finish.

PROFILE

APPELLATION	Chehalem Mountains, Willamette Valley
VINEYARD	Chehalem Mountain Vineyard
SOIL	Geologic foundation of ancient lava tuff beds
ELEVATION	300 - 520 feet
HARVEST	September 28, 2018
COOPERAGE	Aged 14 months in 50% new French oak; Louis Latour, Francois Frères
COMPOSITION	100% Chardonnay
ALCOHOL	14.3%
BRIX PH TA	24.4° 3.17 7.0 g/L
BOTTLED	November 14, 2019
PRODUCTION	140 Cases