

GEODESY



EOLA SPRINGS VINEYARD CHARDONNAY

2018

Picked at optimal maturity, hand harvested, night pick, cold to whole cluster pressing, 100% barrel fermentation, native yeast, native malolactic, 14 months elevage (sur lies), unfined, unfiltered.

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 color, aromatic with Bosc pear, brioche, elderflower and subtle notes of fresh cut grass. Rich, delicate palate of pear, lemon tart and brioche, and a long ethereal finish.

PROFILE

APPELLATION	Eola-Amity Hills, Willamette Valley
VINEYARD	Eola Springs Vineyard
SOIL	Carlton, silty loam
ELEVATION	300 - 450 feet
HARVEST	September 28, 2018
COOPERAGE	Aged 14 months in 67% new French oak; Francois Frères, Louis Latour
COMPOSITION	100% Chardonnay
ALCOHOL	14.1%
BRIX PH TA	23.9° 3.12 7.3 g/L
BOTTLED	November 14, 2019
PRODUCTION	143 Cases