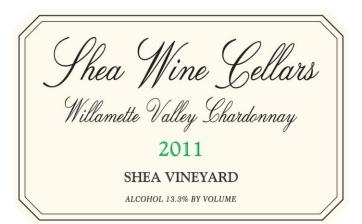
American Grand Cru - Wine Enthusiast



2011 Chardonnay Willamette Valley

Chardonnay Clones: Dijon 76, Dijon 95

Harvest Dates: October 25 through November 3, 2011

Quantity Produced: 347 cases of 750 ml

Date Bottled: August 2012

Alcohol: 13.0%

Elevage (Aging): 21% New French Oak

Vineyard Source: Shea Vineyard Blocks 4, 21

Recommended Aging: Drink now through 2020

Tasting Notes:

In one word, stunning. Here's another – glorious. With hints of lemongrass on the nose, white peach, pear and vanilla bean on the palate, the bright acidity makes this wine perfect for food-pairing. If you are not a lover of chardonnay, this one may change your mind.

2011 Vintage Notes:

In 2011 we experienced the coolest growing season since the birth of Oregon's wine industry in the 1960s. Fortunately, autumn rain held off allowing us to harvest dry fruit from mid-October into early November – our latest harvest ever. Long, slow flavor development is what winemakers hope for, and we got it in spades. Cool-vintage wines retain lots of acidity. That's a good thing. Acidity makes the wine bright, food friendly and long-lived in the cellar. Our 2011 wines are full of elegant, old world complexity and character.