

MAHONIA VINEYARD



ALC. 13.0% BY VOL.

Chardonnay
2012

WILLAMETTE VALLEY OREGON

2012 CHARDONNAY TECHNICAL DATA

Grape Type: Chardonnay

Clones: Dijon 76, 96, &
Espigette 352

Soil Type: Jory / Nekia

Appellation: Willamette Valley

Harvest Date: September 2012

Harvest Statistics:

Brix: 21°

PH: 3.07

T.A.: 7.4 g/L

Alcohol: 13.0%

Bottling Date: March 2014

Cases Bottled: 150

Release Date: April 2014

Winemaker: Chris Berg

2012 VINTAGE NOTES

Compared to 2011, one of the coolest vintages on record, 2012 delivered perhaps the most balanced vintage we've seen in years. Qualitatively and quantitatively, Mahonia Vineyard produced scores of beautifully tight, medium-sized clusters at an optimal yield of just over 2.5 tons per/ac (our target zone) with average brix readings of 21.5 – 23.5 on the Pinot noir, and without a hint of botrytis rot. In other words, the fruit and resulting harvest, were just about perfect. And to top it all off, as we looked to the sky in preparation for harvest, not a single bird was to be seen! Expect complex, nuanced, harmoniously balanced wines that will be equally suitable for both aging and early consumption.

STORAGE

Store horizontally in a dark, temperature-controlled area: between 40° and 65° is best. Ideal serving temperature is 50° - 55°.

TASTING NOTES

A beautifully integrated wine from start to finish. Aromas of butterscotch and orange blossom transition into notes of pear, green apple, and a gorgeous salinity. Subtle oak and ripe texture beautifully balances the bright acidity.

WINEMAKER'S NOTES

The 2012 Chardonnay was 100% barrel fermented in neutral French oak and aged for 18 months where it underwent full malolactic fermentation. Prior to bottling, the wine was racked, cold stabilized and lightly filtered.

PAIRING SUGGESTIONS

This Old World Chardonnay is very versatile. Great pairings include poultry, seafood, squash and dishes with cream sauces. In general, avoid pairing Chardonnay with foods that are too spicy and could overwhelm the fruit.



CARBON
REDUCTION
CHALLENGE