

# MAHONIA

VINEYARD



*Chardonnay*

WILLAMETTE VALLEY OREGON

2012

## THE MAHONIA RESERVE SERIES

Mahonia's Reserve Collection represents the finest wines that are produced in our cellars. The wines are sourced primarily from Mahonia's "Dijon Clones" planted in the 1980s by vineyard founder and owner, John Miller, after consulting in France and Oregon with Dr. Raymond Bernard from the Office National Interprofessionnel de Vins (ONIVINS) in Burgundy. The wines are aged for a minimum of 18 months in oak casks before being subjected to a thoughtful selection process to identify the two finest barrels to be bottled.

## STORAGE

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

## TASTING NOTES

Sourced from Mahonia's "Dijon Clones", the 2012 Chardonnay Reserve showcases stunning integration of acidity and texture. Delicate aromas of spring sweet pea shoots and tinges of orange blossoms. Racy high citrus tones that live on the palate make this a wonderful food wine.

## RESERVE CHARDONNAY

The 2012 Chardonnay Reserve is sourced from Mahonia's Dijon Clones 76, 95, & 96. These plantings consistently yield wines with deeper, richer, and more complex flavors.

## 2012 RESERVE CHARDONNAY TECHNICAL DATA

Grape Type: Chardonnay

Clones: Dijon 76, 96 &  
Espigette 352

Soil Type: Jory / Nekia

Appellation: Willamette Valley

Harvest Date: October 2012

Harvest Statistics:

Brix: 22°

PH: 3.47

T.A.: 6.9 g/L

Alcohol: 13.0%

Bottling Date: March 2013

Cases Bottled: 50

Release Date: November 2013

Winemaker: Chris Berg

Label Design: Jessica Hische



CARBON  
REDUCTION  
CHALLENGE

## ABOUT THE PACKAGING

This highly collectible bottling was limited to just 50 cases, packaged by hand with hand numbered labels designed by acclaimed San Francisco-based letterer, illustrator, and typographer Jessica Hische.