

2012 CLOS MARCO CHARDONNAY

ESTATE GROWN - WILLAMETTE VALLEY

WILLAKENZIE ESTATE



VARIETAL
100% Chardonnay

VARIETAL ORIGIN
Burgundy

APPELLATION & AVA
Willamette Valley
Yamhill-Carlton AVA

VINEYARDS
3.04 Acres

TERROIR
Sedimentary Willakenzie Soil

HARVEST DATE
October 8, 2012

HARVEST STATISTICS
Brix: 24, pH: 3.35, TA: 6.5

FERMENTATION
Whole clusters pressed
into neutral oak tanks. No
malolactic fermentation.

TASTING NOTES

The 2012 Chardonnay is light golden straw in color. Aromas of citrus, white flowers, green apple, and lime peel are accompanied by steel minerality on the nose. On the palate, this Chardonnay is light yet packed with flavors of tangy apple and juicy grapefruit. Its long finish has vivid acidity and is zesty and refreshing.

FOOD PAIRING

This Chardonnay pairs very nicely with cod sautéed in lemon butter.

BOTTLING DATE

May 22, 2013

FINAL ANALYSIS

Alc: 14.3%, pH: 3.4, TA: 7.6

RESIDUAL SUGAR

0.5%

CLOSURE

Cork-Free

CERTIFICATIONS

Oregon Certified Sustainable
Wine, LIVE & Salmon Safe

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