

WILLAKENZIE ESTATE

2011 CHARDONNAY

ESTATE GROWN - WILLAMETTE VALLEY



VARIETAL
100% Chardonnay

VARIETAL ORIGIN
Burgundy

APPELLATION & AVA
Willamette Valley
Yamhill-Carlton AVA

VINEYARDS
3.04 Acres

TERROIR
Sedimentary Willakenzie Soil

HARVEST DATE
October 28, 2011

HARVEST STATISTICS
Brix: 22.2, pH: 3.25, TA: 7.9

FERMENTATION
Whole clusters pressed into stainless steel tanks. No malolactic fermentation.

BOTTLING DATE
April 19, 2012

FINAL ANALYSIS
Alc: 13.5%, pH: 3.2, TA: 8.5

RESIDUAL SUGAR
0.2%

CLOSURE
Cork-Free

CERTIFICATIONS
Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

The 2011 Chardonnay is light straw in color. Delicious aromas of citrus, honeydew, Bartlett pear, and pineapple are accompanied by minerality on the nose. On the palate, this Chardonnay is refreshing with creaminess and flavors of pear, lime, honeysuckle and juicy grapefruit. Its long finish has bright acidity and is zesty and clean. The 2011 Chardonnay is delicious and drinkable now and will continue to thrive for 4 to 7 years. Serve well chilled.

FOOD PAIRING

This Chardonnay pairs very nicely with grilled swordfish in caper butter.

