

# WILLAKENZIE ESTATE

## 2012 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 8, 2012

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

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

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

### 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. The 2012 Chardonnay is delicious now and will continue to thrive for 4 to 7 years. Serve well chilled.

### FOOD PAIRING

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

