

TASTING NOTES from THE WINDERLEA TEAM

Lemon peel, chamomile, persimmon, pear, and white flowers waft from the glass. A round palate of brioche, pear, ripe apple, and mango are balanced with hints of oyster shells, grapefruit pith, sage and flintiness to keep the wine fresh. A round and delicately creamy finish.

VINEYARD

Winderlea Vineyard - Dundee Hills AVA - Jory Soil

South facing vineyard 320 feet to 580 feet elevation, in the heart of the Dundee Hills. Oldest vines planted in 1974. Chardonnay is coming from a 1.5 acre section with a north aspect and is planted to a variety of Chardonnay clones.

Carabella Vineyard - Chehalem Mountains AVA - Mixed Volcanic Soils

Cool site on Parrett Mountain at 500 - 600 feet elevation. Winderlea's source for Dijon 76 Chardonnay since 2017.

Meredith Mitchell Vineyard - McMinnville AVA - Volcanic Broken Basalt Soil

Oldest plantings from 1988. Mostly planted to own rooted Pommard, high elevation, shallow rocky soil, broken basalt. This cool and windy site ideal for developing whites varietals with bright acidity. Demeter Biodynamic® certification in 2018.

2019 HARVEST

2019 was a cooler, slightly damp vintage resembling the good old days. Rain hasn't been typical recently, yet rain was the cause of 2019's flattened heat accumulation from late September on, yielding a harvest that accumulated only 15 degree-days of heat while dropping almost an inch of rain. Concentration, depth of flavor, color and structure are present with restraint in Pinot noir, if protected from botrytis and held to gain complexity with hang-time. White wines loved the bright, tense, sea and mineral ripeness of the year.

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VINEYARD: Carabella, Winderlea, Meredith Mitchell

AVA: Willamette Valley

SELECTIONS: Dijon 76, Dijon 95, Dijon 548

HARVEST DATES: 9/14/19, 9/25/19, 10/5/19

AGING: Fermented and aged 10 months neutral French oak

ALCOHOL | pH | TA: 12.5% | 3.11 | 5.9

BOTTLE DATE: 7/28/20

CASES PRODUCED: 515