



BENTON-LANE

2017 Benton-Lane Chardonnay

GROWING SEASON

After a few dry winters, the 2016-17 winter provided ample rain and snow pack statewide. The winter gave way to a relatively cool and wet spring and as a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. However, a cool June slowed flowering through the second and third week of the month. Flowering was very complete and produced a higher than average fruit set – more clusters per vine and larger clusters.

July ramped up the heat, moving the vintage rapidly to véraison. However, August saw multiple one-day records for maximum daytime temperatures. The result was that August 2017 was the warmest on record in the state. A warm early September accelerated fruit development but was slowed by a cool-down mid-month. The 2017 harvest ended up with average to slightly above average sugar and acid levels with beautiful flavors and well-balanced fruit.

VINIFICATION

The morning-harvested fruit was “whole cluster” pressed in a single press load. The juice was 100% barrel fermented to dryness in French oak barrels, 20% of which were brand new. The wine conditioned in the barrels sur lie with weekly battonage until it completed malolactic fermentation and was blended. The wine was bottled in August of 2018.

THE WINE

This wine is a clear, rich pale golden color with amazing tropical and citrus notes. The aromas of pineapple, melon, grapefruit, lemon-lime and white peach combine well with the butterscotch and vanilla notes. The layered flavors of peach and apple, vanilla, toffee, honey, and crème brûlée blend together for a creamy mouthfeel and finishes with a nutty, spicy oak finish. The flavors are enhanced if it is served cool instead of chilled.

CARING FOR THE LAND... CREATING EXTRAORDINARY WINES



GRAPE SOURCE	100 % Benton-Lane Estate Chardonnay
APPELLATION	Willamette Valley, Oregon
HARVEST DATES	9 / 27 / 2017
SUGAR AT HARVEST	22.0° brix
FINISHED TA	6.639 g/L
FINISHED PH	3.19
ALCOHOL	13.4% by volume

BENTON-LANE.COM

541.847.5792
FAX 541.847.5791