



FAIRSING VINEYARD

2015 Chardonnay

The Vintage

The 2015 growing season began early with temperatures that were unusually warm but not extreme. The buds opened March 17, with the vines flowering June 4 and verásion July 26. A late summer shower and cooler nights in August provided ideal ripening conditions through harvest September 9.

This combination of Dijon clones 76 and 95 was whole-cluster pressed upon harvest and fermented to dryness in specifically chosen new and used French oak barrels. This wine was allowed to complete malolactic fermentation and was aged in barrel 10 months until bottled July 27, 2016. The final alcohol is 14.1%

The Vineyard

Fairsing Vineyard is managed sustainably in Oregon's Yamhill-Carlton American Viticulture Area (AVA) with 38 acres of Pinot noir and two acres of Chardonnay in production.

Winemaker Robert Brittan's extensive winemaking experience ensures Fairsing Vineyard wines reflect the abundant beauty and complexity of our estate.

Appellation:

Estate Grown Chardonnay
Yamhill-Carlton AVA

Selections: Dijon 76 and 95

Harvest: September 9, 2015

Bottled: July 27, 2016

Production: 455 cases

Aging: 10 months 30%
new French oak

Alcohol: 14.1%

pH: 3.34

Acid TA: 5.4 g/L

Price: \$42

Tasting Notes

Lithe and expressive with seductive white flowers and whipped lemon cream on the nose. This 2015 Chardonnay balances the bright supple flavors of ripe peach and fresh pear with the rounded richness of cardamon, honey and toasted almond butter.

The soft entry on the palate is energized with focused acidity and gives way to considerable length. Ready to enjoy now but if you can keep your hands off it, this wine should cellar well through 2021.

FAIRSING
VINEYARD

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Estate Grown Pinot Noir and Chardonnay in Oregon's Yamhill-Carlton AVA