



## FAIRSING VINEYARD

### 2016 Chardonnay

#### The Vintage

The 2016 growing season was warm and exceptionally beautiful. We experienced bud break April 1 with bloom in early June. The warm summer temperatures with seasonal heat spikes were tempered by cool nights leading to verásion in July. We harvested our Chardonnay vines under sunny skies on September 9.

This combination of Dijon clones 76 and 95 was entirely barrel fermented in 23% new French oak and experienced a total elevage of 9 months. Bottling occurred July 31, 2017 with a final alcohol of 13.5%

#### The Vineyard

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

The vineyard is nestled inside an 80-acre Certified Family Forest distinguished by biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.

With over 40 years of viticulture and winemaking knowledge, Robert Brittan's extensive experience as a winemaker ensures Fairsing Vineyard wines reflect the abundant beauty and complexity of our estate.

#### Tasting Notes

Delicate citrus fruits blossom on the mid palate of this elegant Chardonnay. Fresh mineral and floral notes are met with earthy fig and rich toasted hazelnuts.

This wine features ripe Asian pear, lime zest and lemon curd with a rich, creamed honey finish. Ready to enjoy now, this wine will cellar well through 2022.

#### Appellation:

Estate Grown Chardonnay  
Yamhill-Carlton AVA

**Wine Maker:** Robert Brittan

**Selections:** Dijon 76 and 95

**Harvest:** September 9, 2016

**Bottled:** July 31, 2017

**Aging:** 9 months 23% new  
French oak

**Production:** 525 cases

**Alcohol:** 13.5%

**pH:** 3.22

**TA:** 6.0 g/L

**Price:** \$42

FAIRSING  
VINEYARD

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