



FAIRSING VINEYARD 2019 CHARDONNAY

VINTAGE

The 2019 growing season was the coolest since 2011 and, after multiple warm years, was very welcome. The season began with a mild January followed by freezing temperatures in February.

Bud break was observed the last week of April and bloom was pushed by a two-day heat spike in mid June.

We experienced periodic rain all summer, with over two inches of rain in early September. Following the September rain, temperatures cooled allowing sugar and acid levels to stabilize and flavors to fully develop before harvest. Harvest of our Chardonnay blocks began under blue skies September 20.

This combination of Entav 548 and Dijon clones 76, 95, and 96 selections barrel fermented in French oak sourced from the Billon, Sirugue and Cadus cooperages with emphasis on the Tronçais and Allier forests.

Total elevage was ten months with 25% new French oak with a final alcohol of 12.9%.

WINEMAKER

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

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 within a one hundred-acre Certified Family Forest and is distinguished by its biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.

APPELLATION

Yamhill-Carlton AVA

ESTATE GROWN

Chardonnay

SELECTIONS

*Dijon 76, 95 and 96
Entav 548*

HARVEST

September 20, 2019

AGING

10 months, 25% new French oak

BOTTLED

July 29, 2020

ALCOHOL | pH | TA

12.9 | 3.13 | 6.3 g/L

PRODUCTION

409 cases | 18 Magnums

RELEASE | RETAIL

Spring 2021 | \$42

