



## FAIRSING VINEYARD 2018 CHARDONNAY

### VINTAGE

*The early months of the 2018 growing season were mild and drier than normal, followed by a cool and wet March. Bud break began in mid-April with warm temperatures that accelerated growth.*

*We observed bloom in mid-June and the summer continued as one of the driest in recent history. September cooled down nicely which allowed the sugars and acids to hold steady while the flavors developed to their full potential.*

*Our early fall weather was ideal with rain waiting until October providing a prolonged harvest window. Our Chardonnay blocks were harvested under blue skies on September 18, 2018.*

*This combination of Dijon clones 76 and 95 was 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 and a final alcohol of 14.1%.*

### 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 and 95

### HARVEST

September 18, 2018

### AGING

10 months, 25% new French oak

### BOTTLED

August 1, 2019

### ALCOHOL | pH | TA

14.1 | 3.24 | 6.4 g/L

### PRODUCTION

561 cases | 18 Magnums



93 Rating | Wine & Spirits

92 Rating | Vinous

92 Pts | [jamesuckling.com](http://jamesuckling.com)