



FAIRSING VINEYARD 2014 Estate Chardonnay

The Vintage

Our 2014 Estate Chardonnay is the product of the warmest growing season on record in Oregon. Our vineyard observed bud break April 11 followed by beautiful gentle rains throughout April and May. Bloom occurred the first week of June, followed by véraison in early August. This 2014 Estate Chardonnay was harvested September 21. Our fruit was in immaculate condition at harvest with higher than expected yields.

Whole-cluster pressed upon harvest, this combination of Dijon clones 76 and 95 was fermented to dryness in specifically chosen new and used French oak barrels, with a total new-oak percentage of approximately 20%. The wine was allowed to complete malolactic fermentation and was aged in barrel for 10 months until bottled August 7, 2015. The final alcohol is 14.4%.

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

Appellation:

Estate grown Chardonnay
Yamhill-Carlton AVA

Clones: Dijon 76 & 95

Harvest: Sept. 21, 2014

Production: 170 cases

Aging: 10 months in
selected French Oak

Alcohol: 14.4%

Price: \$42

Tasting Notes

This Chardonnay is abundantly fragrant with scents of white flower blossoms, pear and crisp apple, accented with a hint of baking spice.

Our classically styled Oregon Chardonnay enters the mouth and strikingly sweeps the entire palate with roundness and extensive length. Enjoy our 2014 Chardonnay now and will also cellar gracefully for many years.

FAIRSING
VINEYARD

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Estate Grown Pinot noir and Chardonnay in the Yamhill-Carlton AVA