



# FAIRSING VINEYARD 2019 CHARDONNAY McCARTHY

## 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 Dijon 95, 76, 96, and Entav 548 selections was fermented in French oak with emphasis on new and once-filled Billon Allier barrels.*

*Total elevage was 11 months with 34% new French oak to an alcohol of 12.9%. This wine was bottled August 26, 2020.*

## 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 95, 76, and 96  
Entav 548*

## HARVEST

*September 20, 2019*

## AGING

*11 months, 34% new French oak*

## BOTTLED

*August 26, 2020*

## ALCOHOL | pH | TA

*12.9 | 3.14 | 6.3 g/L*

## PRODUCTION

*90 cases | 6 Magnums*

