



FAIRSING VINEYARD 2017 FAIRSING CHARDONNAY

VINTAGE

The 2017 growing season began with record-breaking rain, our weather station recorded a total of 58 inches of rain from October 1, 2016 through April 1 of 2017.

Bud break occurred slightly later than average on April 27 and was followed by steady early growth and cool temperatures. The vineyard began to bloom in mid June and late summer temperatures increased the degree day accumulations to a total of 2450.

Our Chardonnay blocks were harvested under blue skies September 28, 2017.

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 26% new French oak. Bottling occurred July 31, 2018 with final alcohol of 14%.

APPELLATION

Yamhill-Carlton AVA

ESTATE GROWN

Chardonnay

SELECTIONS

Dijon 76 and 95

HARVEST

September 28, 2017

AGING

10 months, 26% new French oak

BOTTLED

July 31, 2018

ALCOHOL | pH | TA

14.0 | 3.36 | 5.6 g/L

PRODUCTION

657 cases | 18 Magnums

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.



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