



FAIRSING VINEYARD 2013 FAIRSING VINEYARD CHARDONNAY

VINTAGE

The 2013 Fairsing Vineyard Chardonnay is the product of an exhilarating growing year.

We observed bud break in mid-April, which was more than a week ahead of schedule and early May brought replenishing rain. Saturating sunshine and warm temperatures persisted from mid-to-late summer providing excellent ripening conditions.

Veraison began in early August with grape clusters progressing to full color by the first of September.

We harvested our Chardonnay blocks on September 19, 2013 just before a major shift in the weather.

Whole-cluster pressed upon harvest, this combination of Dijon 76 and 95 selections was fermented to dryness in specifically chosen new and used French oak barrels, with total new-oak percentage of approximately 20%.

This wine was allowed to complete malolactic fermentation and was aged in barrel 10 months until bottled August 21, 2014 with a final alcohol of 14.2%.

APPELLATION

Yamhill-Carlton AVA

ESTATE GROWN

Chardonnay

SELECTIONS

Dijon 76 and 95

HARVEST

September 19, 2013

AGING

10 months, 20% new French oak

BOTTLED

August 21, 2014

ALCOHOL | pH | TA

14.2 | 3.17 | 6.1 g/L

PRODUCTION

170 cases

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.



*95 Pts and Editor's Choice
Wine Enthusiast*