



FAIRSING VINEYARD 2014 FAIRSING VINEYARD CHARDONNAY

VINTAGE

The 2014 Fairsing Vineyard Chardonnay is the product of the warmest growing season on record in Oregon.

We observed bud break throughout the vineyard April 11 followed by beautiful gentle rains throughout April and May. Bloom occurred the first week of June, followed by veraison in early August.

This 2014 Chardonnay was harvested September 21, 2014. Our fruit was in immaculate condition with higher than expected yields.

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 7, 2015 with a final alcohol of 14.4%

APPELLATION

Yamhill-Carlton AVA

ESTATE GROWN

Chardonnay

SELECTIONS

Dijon 76 and 95

HARVEST

September 21, 2014

AGING

10 months, 20% new French oak

BOTTLED

August 7, 2015

ALCOHOL | pH | TA

14.4 | 3.36 | 5.4 g/L

PRODUCTION

180 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.



*91 Pts - Wine Enthusiast
90 Pts - Wine Spectator*