



FAIRSING VINEYARD 2016 FAIRSING VINEYARD CHARDONNAY

VINTAGE

The 2016 growing season was warm and exceptionally beautiful.

We observed bud break April 1 with bloom throughout the vineyard in early June.

The warm summer temperatures with seasonal heat spikes were tempered by cool nights leading to veraison in July.

This 2016 Chardonnay was harvested under sunny skies September 9, 2016.

This combination of Dijon 76 and 95 selections was whole-cluster pressed upon harvest, and fermented in new and used French oak barrels with a total new-oak percentage of 23%.

Total elevation in barrel was nine months until bottled July 31, 2017 with a final alcohol of 13.5%

APPELLATION

Yamhill-Carlton AVA

ESTATE GROWN

Chardonnay

SELECTIONS

Dijon 76 and 95

HARVEST

September 9, 2016

AGING

9 months, 23% new French oak

BOTTLED

July 31, 2017

ALCOHOL | pH | TA

13.5 | 3.22 | 6.0 g/L

PRODUCTION

525 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.



93 Pts - James Suckling
91 Pts - Wine Enthusiast
90 Pts - Wine & Spirits