



Archery Summit

2016 EOLA-AMITY HILLS CHARDONNAY

VINEYARD SOURCE

100% Eola-Amity Hills

FARMING

By hand, using sustainable practices

CLONAL COMPOSITION

Dijon Clones 76 and 95

FERMENTATION

Fermented in French oak (30% new) barrels and stainless steel open top tanks

BOTTLING DATE

December 2017

CELLARING

Two to four years

ALCOHOL

12.8%

PRODUCTION

705 Cases

PRICE

\$45

VINEYARDS

The fruit for our Eola-Amity Hills Chardonnay was sourced exclusively from select vineyard sites featuring rocky, volcanic soils. In this growing area, the Van Duzer corridor acts as a funnel for moderating maritime winds, ensuring a cool and temperate growing season. This growing climate ensures a natural acidity combined with a concentration of flavor, as vines are forced to work hard to obtain the nutrients needed for ripening.

WINEMAKING

To best allow each growing site to be selected at peak ripeness, harvest was split into several different days based on each sites development. After hand-picking and hand-sorting, all fruit is carefully put through a lengthy hard press cycle. Once pressed, juice was put directly to barrel to begin fermentation where it remains until barrels are racked and blended in tank for bottling.

TASTING NOTES

A zesty, refreshing expression of Chardonnay, with bright fruit flavors laid against touches of spice and chalky minerality. The wine opens with notes of fresh lemon and lime, with secondary citrus characteristics of lemon peel and tangerine. Hints of ripe green apple, warm honeysuckle, and white peppercorn lead to a pleasant finish with plenty of natural, lively acidity.