



Archery Summit

2017 EOLA-AMITY HILLS CHARDONNAY

VINEYARD SOURCE

100% Eola-Amity Hills

FARMING

By hand, using sustainable practices

CLONAL COMPOSITION

Dijon Clones 76 from Von Oehsen
Vineyard

FERMENTATION

Fermented in French oak (27% new)
barrels

AGING

Aged 18 months in barrels and tanks

BOTTLING DATE

February 2018

CELLARING

Five to ten years

ALCOHOL

12.7%

PRODUCTION

1000 Cases

PRICE

\$48

VINEYARDS

Our Chardonnay is inspired by the patience and sagesness that come from 25 vintages of winemaking. The wine is a reverent nod to the potential for Willamette Valley Chardonnay, and we are elated to help take the variety to the promised land. The fruit comes from Von Oehsen Vineyard, set beside Evening Land's historic Seven Springs Vineyard in the Eola-Amity Hills.

Here, the fruit is beautifully tempered with impressionable acidity by winds that howl through the Van Duzer Corridor.

WINEMAKING

Fruit for the 2017 vintage was hand picked on September 26th and 28th. After hand-picking and hand-sorting, all fruit is carefully put through a long and gentle pressing. 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

The 2017 growing season's cool, elongated final stretch was music to Chardonnay's ears. The resulting wine is richly textured, with subtle oaky and creamy notes atop pure and persistent underlying fruit flavors. Jasmine, flint, pistachio, and curry leaf aromatics dissolve into bright citrus flavors followed by stone fruit, kaffir lime, and lemon curd. A pronounced acidity runs the entire length of this enduring Chardonnay.