



LADY HILL WINERY
True Northwest

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Winemaker: Dan Duryee
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2018
LADY HILL CHARDONNAY
Willamette Valley AVA



WINEMAKER NOTE

Champoeg Vineyard, or “La Butte” as it was named by the early settlers, was first planted to vinifera by the Mathiot Family in 1858. By 1880, the surrounding area of Butteville was referred to by the Farm census as the wine capital of the Oregon Territory. Today, the vineyard is home to roughly 22 acres of Chardonnay, Pinot Gris, Pinot Noir and Riesling terraced on a steep southeast facing slope. Planted in 1974, these vines are considered some of the oldest in the state producing only a select few concentrated clusters per plant. The remaining portion of the blend comes from Lady Hill’s estate vineyard St. Columban, nestled just east of Newberg, less than a half a mile as the crow flies from the production facility and Zorn Farms. Used as a blending vineyard for a few small wineries since its planting in the late 1990’s, this site has traditionally produced its best fruit in warmer vintages.

Harvested the first two weeks of October with an average brix of 22.5 and pH of 3.40, the grapes were hand sorted and gently pressed into a stainless steel tank and inoculated with a commercial yeast strain bred to enhance aromas of fresh butter, honey, flowers and pineapple. The result was racked into 10% new Acacia wood and French oak along with a combination of neutral barrels (225L) and demi-muids (600L) for an élevage of 12 months. During full malolactic transformation into a weightier finished wine, the fermented juice was left on the clean lees to enhance desired aromatic components and round out mouthfeel and texture.

VARIETAL: 100% Chardonnay

PRODUCTION: 325 cases

ALCOHOL: 13.2% by volume

PROFILE: Glistening shades of daffodil to blonde highlight hues of Chardonnay not hidden behind a coat of oxidation due to new French Oak. Much of our New World experience with this grape has hidden the fact that there can be a pleasant youthfulness to the fruit. Bright citrus, lemon meringue and a hint of baking spice provides a sense of place for this wine, true Willamette Valley Chardonnay. With just a kiss of Acacia wood and new French Oak, the texture and mouthfeel are exquisitely balanced, leading into a refreshing finish.

PAIRING: Scallops or crab cakes, roasted chicken with a tarragon cream sauce or a rich creamy baked brie.

RECENT AWARDS: 91 Points, *Wine Enthusiast*; *Wine & Spirits* - Top 100 Oregon Chardonnays; Cascadia Wine Competition: Silver Medal; San Francisco International Wine Competition: Bronze Medal

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