

BLUE MOON CHARDONNAY



VINEYARD

Only the warmest vineyard sites in Southern Oregon were used for this wine. The additional ripeness achieved reflects the unique microclimates of these select vineyards. The warm days and moderate nighttime temperatures also help to create this well balanced, yet fruit forward style of Chardonnay.

HARVEST

The 2004 growing season for Oregon was a bit of a struggle. A bitterly cold January, a much too warm March, and a very wet May were the start of a series of conditions that led to crop sizes that were roughly half of normal. When Mother Nature gives you only half your crop, she generally makes sure that the fruit you do have is terrific, as was the case in 2004. Summers in Southern Oregon are very warm, and the short crop allowed the grapes to mature about two weeks earlier than normal. Terrific weather during September and October allowed for additional hang time, which led to beautiful fruit, with nice levels of acidity. Harvest for Chardonnay began on September 22nd in the Applegate Valley, and October 16th in the Illinois Valley. We are very pleased with the grapes from this vintage, we just wish there had been more of them!

FERMENTATION and AGING

About 40% of this wine is aged with French oak. The rest is fermented and aged in stainless steel tanks. The non-oak aged portion helps lift the fruity elements while the oak aged component adds richness and complexity.

WINEMAKER'S NOTES

Our "Blue Moon" Chardonnay is fruit-intense, with juicy notes of citrus and lemon, softly accented with a toasty vanilla finish. A perfect accompaniment to delicate filets of fish, pork chops or simply by itself.

Varietal:	100% Chardonnay
Appellation:	Oregon
Final pH:	3.58
Titrateable Acidity:	.75 g/100ml
Residual Sugar:	Dry
Alcohol:	13%

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