

2005

OREGON CHARDONNAY

TASTING NOTES

Vivid gold with green highlights. Aromatics of pear, green apple, quince, apple blossom, lime, tangerine, talc and wet stone minerality evolve to include honey, butter, nutmeg and white chocolate. In the mouth, the wine is gorgeous. The ripeness and richness of the fruit are perfectly balanced by the beautiful acidity. Concentrated and succulent with a long, clean finish. The 2005 A to Z Oregon Chardonnay will drink wonderfully over the next 2 years.

WINE

We are excited about our new 2005 A to Z Chardonnay. Crafted from wines made with the Dijon clones newly available in Oregon, this wine is comprised from a number of vineyards and wineries, including wines we made ourselves. Almost all of this wine was fermented and aged in stainless steel with malolactic fermentation blocked to maintain brightness. A small portion of this wine did ferment in French oak barrels and underwent malolactic fermentation for a creamy mouthfeel. Blended and bottled in late March 2006. 6,200 750 ml bottle cases were made. Large formats available upon request.

VINTAGE

Cold, wet weather made for a late budbreak and flowering with shatter that translated into low yields for the second year in a row. Mildew threatened into July with a cooler summer than normal. It turned hotter towards the end of August and the beginning of September but picking did not begin until October. It was then interrupted by a bit of rain and cold but finished gloriously well into November under beautiful skies. These ended up being some of the best wines we have seen for years.



A to Z