

Domaine Loubejac

2014 CHARDONNAY

2014 Vintage Summary

The 2014 vintage has the richness and power of 2012 but the restraint and balance of the classic 2013 vintage. Fresher and more balanced than 2009, and every bit as powerful, this vintage of a lifetime may be Oregon's best harvest to date. From bud-break throughout harvest, growers and winemakers statewide experienced almost ideal growing conditions that delivered a record amount of exceptional, balanced fruit.

While the 2013-2014 winter may have started out as cold and wet followed by a wet and warm spring, the hot and dry summer allowed for an ideal, if not early, harvest. These seasonal characteristics led to bud-break, bloom and harvest all occurring close to two weeks earlier than usual. Despite the early progression, the warm temperatures - along with minimal issues due to rain, disease and birds - lead to even cluster development and a beautiful balance between sugar levels and structure in the berries. This resulted in deeply concentrated wines with luscious dark fruit flavor profiles. Warmer vintages may have the potential for high sugar and pH levels that produce wines that are stylistically different in both regional and varietal character. However, it is safe to say that 2014 may be one of the finest and most harmonious vintages in the history of Willamette Valley.

Vinification

The fruit came from Domaine Loubejac Estate Vineyard which is primarily sedimentary and Missoula flood soil, giving this wine added complexity and style. Whole Cluster pressed to stainless steel tanks where fermentation with aromatic yeast species took place over 40-50 days with consistent temperatures in the 60's. Following primary fermentation, the Chardonnay was left on its lees for an additional 4 months. Some lots were allowed to go through malolactic fermentation to give texture and nuance to the final blend, while others were prevented from mL to retain the brightness, freshness, and natural acidity of the variety.

Harvest Date September 19 to October 4, 2014

Brix:	23	Alc.:	13.1%
pH:	3.49	RS:	0.57 g/l

Winemaker's Tasting Notes

The 2014 Domaine Loubejac Willamette Valley is a well-integrated Chardonnay that leads with aromas of pear, green apple, and honey and finishes with the brilliant fresh flavors of a tropical lemon-lime custard pie.



WILLAMETTE
APPELLATION OREGON CONTROLEE