



Domaine Loubéjac

## 2017 CHARDONNAY

### The Year:

2017 was a return to normal for the Willamette Valley after three consecutive warm vintages. The fundamental characteristics of the Willamette Valley's climate is cool and moderate; ripening each cluster on the edge of the on-set of fall. This type of growing season allows for complexities in flavor and for tannins to develop while retaining the backbone of the wines' acid.

The season started with a cool and wet March, April and May, which pushed bloom back to late June, setting the stage for a later harvest. Warm and dry conditions prevailed through the summer months creating the ideal situation for steady vine growth and fruit ripening. The vines set a higher than average crop. These crop levels were managed to bring the best out of the fruit.

As with all classic Oregon vintages, it came down to September and October. September heat waves can shrivel fruit, which forces an early harvest and brings the wines out of balance. 2017 did not disappoint. Two early September rain events refreshed the soils, giving the vines a boost to extend the growing season and build complexity. The first fruit harvested was in the third week of September. Calm and cool weather allowed for an easy pace of harvest through October. Pure, delicate and vibrant wines with intriguing structure were the result.

### The Winemaking:

The vineyard is planted to Dijon clones of Chardonnay, early ripening, vibrant and aromatic. Each block is harvested based on taste and physiological ripeness, and then whole cluster pressed. This wine is fermented equally in stainless steel and neutral French oak maintaining the vibrancy while giving a round mouth-feel. All aging is done in neutral barrels to bring out fruit and balance.

pH: 3.37 TA: 6.1 g/L 13.0%ABV

### The Flavors:

*Star fruit, lychee, honeydew melon, white flowers, lemon grass, and pear. This wine is both vibrant and juicy giving the freshness of the stainless steel fermentation and roundness from the neutral barrels. It's our classic take on Chardonnay, you do you, have it when you like. We like it with sunsets, great conversation and smoked salmon salad. Cheers and thank you!*