



THREE TIME
TOP 100 VALUES
OF THE YEAR

2010, 2013, 2014

TWO TIME
VALUE BRAND
OF THE YEAR

2015 & 2017

Wine & Spirits
MAGAZINE

BEST AMERICAN
CHARDONNAYS

\$15 & Under 2012

FOOD & WINE
Inspiration served daily

AMERICA'S BEST SELLING
OREGON CHARDONNAY



2015 A TO Z OREGON CHARDONNAY

TASTING NOTES: The 2015 A to Z Chardonnay has primary aromas of tangerines, lemon curd, white flowers, apricots, lime zest, kumquats, honeydew and wet stones. As the wine opens, aromas evolve to include beeswax, nutmeg and honey over time. A juicy and succulent attack has floral and citrus flavors while the mid-palate mirrors the aromatics with a burst of flavors offering tremendous depth balanced by perfect acidity and concentration. The finish is bright and focused, with a clean finish redolent of wet stones and citrus. The 2015 A to Z Chardonnay shows all the intensity and depth of the vintage yet retains the purity and freshness that Oregon Chardonnay is known for.

WINEMAKING NOTES: Oregon Chardonnay becomes more exciting each year: we are enjoying a warm agricultural cycle, our vineyards with Dijon clones are maturing and we have learned much about how to handle Chardonnay at the Burgundian northern latitude. The 2015 A to Z Chardonnay is blended to a single cuvée from 32 lots that have been fermented and aged in stainless steel of varying sizes to maintain brightness and showcase the nuances of the variety. Malolactic fermentation was intentionally blocked to retain freshness and purity of fruit.

VINTAGE NOTES: 2015 started warmer and drier than average due to the strengthening El Nino. This led to the earliest budbreak on record in March, a month earlier than average. Spring was typical for Oregon with alternating rain and sunshine that helped top up the soil moisture and slow development. Warmer conditions at the start of summer made for rapid bloom with excellent set and the weather stayed dry and warm all the way to harvest. 2015 was the earliest harvest we've seen in decades, and hot conditions put a bit of pressure on picking, but there was a distinct cool down mid-harvest allowing the grapes to hang longer to develop phenolic and flavor ripeness. All in all, the quality for the 2015 vintage in Oregon was exceptional with fantastic phenolic development, balanced sugars and acids.

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