



THREE TIME
BEST BUY

2013, 2015 & 2016



89 PTS

FIVE TIME
TOP 100 VALUES
OF THE YEAR

2011, 2014, 2015, 2017 & 2018



AMERICA'S
BEST SELLING
OREGON
CHARDONNAY



2016 A TO Z UN-OAKED OREGON CHARDONNAY

TASTING NOTES: The 2016 A to Z Chardonnay has abundant, juicy fruit aromas that jump right out of the glass: just-picked Anjou pear, green apple, white flowers, lime rind, lemon & grapefruit pith. Subtle aromas of white flowers and honeysuckle arise with just a hint of flintiness. On the palate, the balance is seamless. Fruit again leads with quince and lemon giving way to a stoniness and salinity that makes this wine lip-smacking good. There is a richness and ripeness to the wine that is somehow in perfect balance with the freshness and tension of the acidity. This is a wine that begs for a second (and third!) taste.

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 2016 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: Record warm temperatures pushed budbreak and flowering earlier than ever across Oregon. This heat, interspaced with rain, led to very fast growth and heightened mildew pressure. Hot days gave way to mild temperatures across Oregon through the summer months slowing growth into an extended veraison and stretched out harvest. All in all, we saw beautiful (*if hot, at times*) weather, a little lower yields than projected, resulting in clean, concentrated and ripe fruit. In some ways, we have had an embarrassment of riches with a tremendous run over the past few vintages that has continued with 2016.

Commerce with Conscience

