



Top Ten Pick

Lively and floral, with modest mineral and citrus flavors.

-Eric Asimov, June 2018

The New York Times

THREE TIME
BEST BUY

2013, 2015 & 2016



89 PTS

FIVE TIME
TOP 100 VALUES
OF THE YEAR

2011, 2014, 2015, 2017 & 2018



2017 A TO Z UN-OAKED OREGON CHARDONNAY

TASTING NOTES: The 2017 A to Z Chardonnay radiates with a beautiful shine in the glass, then greets with notes of lemongrass, key lime, honey, pear and white peach. Deeper aromas of grapefruit, honeydew, pineapple and graham crackers come through. The broad palate is fresh with vibrant acidity exhibiting all of the characteristics of a true cool climate wine with aromatics and flavors in perfect harmony. Modest in alcohol, the 2017 A to Z Chardonnay is a ridiculously food-friendly wine finishing round, rich and generous.

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 2017 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: A cool, wet spring led to the latest budbreak we've seen for the past several years, and hence later flowering. This means a greater chance of favorable weather and the development of a large crop both in terms of berry quantity and size. This calls for discipline in fruit-thinning. The summer was warm and sunny, accumulating growing degree days and 'catching up' the projected harvest to about two weeks behind 2015 and 2016. Underlying the challenges of the 2017 vintage, was a very sound growing season and harvest.

AMERICA'S BEST SELLING OREGON CHARDONNAY

Commerce with Conscience

