A TO Z WINEWORKS

A to Z

ESTD 2002

THE ESSENCE OF OREGON®

Previous Vintages:

TOP 100 WINE

90 PTS.

BEST VALUE

12/19

Wine Spectator

90 PTS.

BEST BUY

10/13, 2/14, 4/16, 12/19

WINE ENTHUSIAST MAGAZINE

FIVE TIME

TOP 100 VALUES OF THE YEAR

6/11, 6/14, 6/15, 10/17, 6/18

Wine & Spirits MAGAZINE

2019 A TO Z OREGON CHARDONNAY

TASTING NOTES: The delicately colored 2019 A to Z Oregon Chardonnay has a fresh, lively nose like fresh cut apples and distinct tropical notes (honeydew, kiwi, quince, kumquat, Meyer lemon, pineapple) and undertones of spring flowers, lemongrass and marjoram. The juicy, vibrant palate has a touch of minerality, something like wet stones drizzled with honey, and a natural fruit sweetness building length and presence. Tank aging on lees gives this wine a creamy texture and an interesting, broad mid-palate. Round and rich while maintaining tension and excitement, the impeccably balanced 2019 A to Z Chardonnay reflects another gorgeous Oregon vintage.

WINEMAKING NOTES: The 2019 A to Z Chardonnay is a blend using fruit from over 10 different vineyards located across Oregon; from the verdant Willamette Valley, to the mighty Columbia Gorge to the high mountain, river valleys of the Rogue and Umpqua AVAs. These different sites together provide a 'full orchestra' of flavors and aromatics. The individual parcels of fruit are harvested separately, pressed gently, fermented coolly in numerous vessels using a variety of yeasts to enhance complexity and aged on light lees until bottling. Malolactic fermentation is intentionally blocked to retain freshness.

VINTAGE NOTES: A challenging 2019 vintage began warm and wet into early June. All regions of Western Oregon experienced increased disease pressure from the high soil moisture and associated vegetative growth although our dry-farmed vineyards were happy. Proper canopy management and sound crop protection practices were crucial for success before summer arrived with average heat accumulation. Overcast conditions led to the coolest September and October since 2007 helping the fruit maintain acidity and freshness going into harvest. Interspersed showers during the harvest period slowed fruit development, and ripeness was achieved at lower sugars. It was a season definitely favoring wineries like A to Z that widely source from around the state and able to process a lot of fruit quickly in the short picking windows. Vintage 2019 was a true 'cool climate' year, and a reminder that good work and proper timing can achieve great things in Oregon wine.

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