

## 2017 WILLAMETTE VALLEY CHARDONNAY

VINEYARDS: WHISTLING RIDGE, DURANT VARIETAL: CHARDONNAY

AVA: WILLAMETTE VALLEY PRODUCTION: 480 CASES

SOILS: SEDIMENTARY & VOLCANIC ALCOHOL: 13.2%

AVERAGE VINE AGE: 20 YEARS ELEVAGE: 20 MONTHS FRENCH OAK

DRY FARMED BARRIQUE, FOUDRE & PUNCHEON



WILLAMETTE VALLEY
2017 CHARDONNAY · OREGON

Goodfellow Family Cellars Willamette Valley Chardonnay is crafted entirely from declassified barrels from our two single vineyard sources for Chardonnay. Whistling Ridge Vineyard in the Ribbon Ridge AVA is an exposed, ridge top vineyard planted in shallow marine-sedimentary soils. Durant Vineyard in the Dundee Hills AVA is planted in Volcanic soils, on a sheltered east facing slope. Both are sustainably farmed by the Oregonians who own the land.

Chardonnay is pressed into small tanks for a brief settling before going directly to barrel, and fermentations are cool and slow, generally finishing out primary between four and eight months. Wine is left on the lees undisturbed for the full 20 months, and cooperage is a mixture of new and used French oak, predominantly made up of large format puncheons and 800L foudres.

The 2017 Willamette Valley Chardonnay combines the linear power of Whistling Ridge with the subtlety and yellow tones of the Durant Vineyard. The lovely balance of richness and bright acidity makes this a perfect wine for a broad range of foods.

Goodfellow Family Cellars is winemaker owned and operated, and located in Oregon's beautiful Willamette Valley. Founded in 2002, and producing approximately 4000 cases annually, we focus on old vines planted in unique and beautiful sites, conscientious farming, and techniques of tradition in the cellar. We are members of the Deep Roots Coalition, a group of craft oriented wineries committed to sustainable farming and sourcing grapes solely from non-irrigated vines. We do this because it is the responsible choice, and because it produces the highest quality wine with the truest expression of place.