



GOODFELLOW

FAMILY CELLARS

2017 WHISTLING RIDGE CHARDONNAY

AVA: RIBBON RIDGE

PRODUCTION: 113 CASES

VARIETAL: CHARDONNAY

ALCOHOL: 12.9%

ELEVAGE: 20 MONTHS, NEUTRAL FRENCH OAK PUNCHEON AND Foudre. VINEYARD: WHISTLING RIDGE

OAK PUNCHEON AND Foudre.

DRY FARMED

SOILS: SEDIMENTARY

AVERAGE VINE AGE: 19 YEARS



Whistling Ridge Vineyard sits ridge-top in the western edge of the Ribbon Ridge AVA. The vines catch the daily winds that blow in, slowing ripening, evaporating moisture, and cooling fruit. Shallow soils are eroded from uplifted marine sedimentary rock, 40 to 50 million years old, and dry out quickly in the growing season forcing non-irrigated vines to grow roots deep in search of water. Richard and Patricia Alvord planted and have farmed the vineyard for the past two and a half decades. The Chardonnay consists of a single acre of mixed clonal plantings.

Chardonnay is pressed into small tanks for a brief settling of solids before going directly to barrel. Cooperage is predominantly large format French oak puncheons and 800L foudres, with the 2017 Whistling Ridge comprising entirely of two neutral 800L foudres. Fermentations are cool and slow, generally finishing out primary between three and six months. Wine is left on the lees for the full 20 months, with only brief stirring at the end of fermentation.

Whistling Ridge is an ideal vineyard for white wine, and Chardonnay in particular. The 2017 Whistling Ridge Chardonnay is elegant, with linearity and nuance. Dried flowers, fresh baked bread, sea grasses, and smoke, almond paste, and a linear finish of zest and crushed oyster shells.

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.