



2010 RICHARD'S CUVEE, CHARDONNAY

AVA: RIBBON RIDGE

WHOLE CLUSTER: 100%

VARIETAL: CHARDONNAY

HARVEST DATE: OCTOBER 22ND

ELEVAGE: FRENCH OAK, 30% NEW

ALCOHOL 13.7%

PRODUCTION: 56 CASES

VINEYARD: WHISTLING RIDGE

2010 VINTAGE IS ONE OF THE LATEST IN OREGON HISTORY, BLOOM BEGAN THE LAST DAYS OF JUNE AND TRICKLED INTO THE FIRST FEW DAYS OF JULY. SET WAS LIGHT TO MODERATE, WITH SMALL CLUSTERS, COOL SUMMER TEMPERATURES CARRIED RIPENING INTO LATE OCTOBER. HOWEVER, OCTOBER WAS WARM AND BEAUTIFUL UNTIL THE LAST WEEK OF THE MONTH.

WHISTLING RIDGE VINEYARD IS LOCATED IN THE HEART OF THE RIBBON RIDGE AVA. CELLAR NOTES: FRUIT WAS PRESSED AFTER 24 HOURS, RACKED TO TANK, AND SETTLED FOR 48 HOURS. RACKED FROM THE GROSS LEES INTO 228 LITER FRENCH OAK BARRELS (30% NEW). 3 COMMERCIAL YEASTS WERE USED AT 1/5TH THE RECOMMENDED INOCULUM. PRIMARY FERMENTS FINISHED BETWEEN JANUARY AND MARCH OF 2011. MALO-LACTIC CONVERSION BEGAN NATURALLY IN LATE SPRING 2011 AND FINISHED BY JULY. WINE WAS RACKED TO TANK IN MARCH 2012 FOR BOTTLING IN EARLY APRIL 2012.

TASTING NOTES: AROMAS OF LEMON CREAM, APRICOT, STAR FRUIT, WITH FRESH WOOD, DESERT BRUSH, AND PINE. THE PALATE HAS FLAVORS OF KUMQUAT, MANDARIN, AND APRICOT, WITH NOTES OF MULLED SPICES, AND A RED CURRANT FINISH. THERE IS ELEGANT WEIGHT AND TEXTURE IN THE MOUTH. THE WINE IS LINEAR RATHER THAN ROUND, WITH JUICY ACIDITY, SOME TANNIN, AND A LONG FINISH WITH A SENSE OF ROCK DUST