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## 2011 RICHARD'S CUVEE, CHARDONNAY

AVA: RIBBON RIDGE

PRODUCTION: 54 CASES

VARIETAL: CHARDONNAY

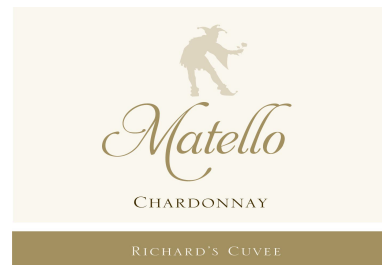
WHOLE CLUSTER: 100%

ELEVAGE: FRENCH OAK, NONE NEW

HARVEST DATE: OCTOBER 26TH

VINEYARD: WHISTLING RIDGE

ALCOHOL 12.7%



VINTAGE NOTES: 2011 WAS THE COOLEST VINTAGE IN OREGON'S VITICULTURAL HISTORY. BLOOM WAS DELAYED UNTIL THE FIRST WEEK IN JULY AND THE SEASON WAS VERY COOL WITH FULL CLOUD COVER ON MANY MORNINGS LEADING TO LOWER AFTERNOON HIGH TEMPERATURES. ALL WAS ALSO COOL, BUT SEPTEMBER WAS NORMAL COMPARED TO THE PREVIOUS MONTHS. OCTOBER SAW SUNNY DAYS THAT PROVIDED FLAVOR MATURITY WITH MODERATE BRIX LEVELS. THE AFTERNOON/EVENING BREEZE COMMON TO THE VINEYARD KEPT BOTRYTIS TO A MINIMUM. FRUIT WAS HARVESTED THE MORNING OF THE 26TH IN EXCELLENT CONDITIONS AND WITH MINIMAL AMOUNTS OF DISEASE PRESSURE.

CELLAR NOTES: FRUIT WAS PRESSED AND SETTLED FOR 48 HOURS, THEN RACKED FROM THE GROSS LEES INTO 2ND FILL FRENCH OAK BARRELS . FIRST SIGNS OF FERMENTATION BEGAN 3-6 DAYS LATER. FERMENTATION PROCEEDED SLOWLY DUE TO LOW AMBIENT TEMPERATURES. PRIMARY FERMENTS FINISHED IN JANUARY OF 2012. WINE WAS RACKED TO TANK IN JULY 2013 FOR BOTTLING.

TASTING NOTES: AROMAS OF LEMON CREAM, APRICOT, STAR FRUIT, 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 CITRUS FINISH.