



2012 DURANT VINEYARD, CHARDONNAY

AVA: DUNDEE HILLS

PRODUCTION: 145 CASES

VARIETAL: CHARDONNAY

ALCOHOL 13.5%

ELEVAGE: 15 MONTHS FRENCH OAK.

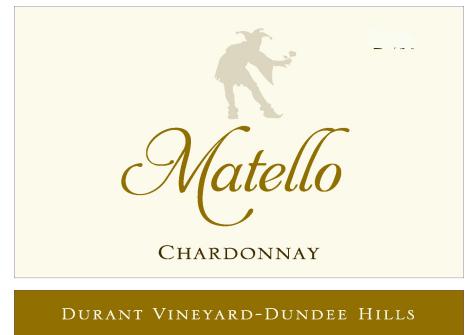
VINEYARD: DURANT

30% NEW

DRY FARMED

HARVEST DATE: OCTOBER 14TH

VINE AGE: 20 YEARS



THE DURANT VINEYARD IS LOCATED IN THE HEART OF OREGON'S DUNDEE HILLS AVA AND THE DURANT FAMILY HAS BEEN FARMING GRAPES IN THE WILLAMETTE VALLEY SINCE 1973 PLACING THEM AMONG THE PIONEERS OF VITICULTURE IN OREGON.

THIS CHARDONNAY FRUIT IS FROM THE RAVEN BLOCK, PLANTED IN 1993. THE BLOCK IS DIJON CLONE 96 GRAFTED ONTO 101-14 ROOTSTOCK. SOILS ARE VOLCANIC, AND THE BLOCK REAPS THE BENEFITS OF COOLER AIR SETTLING INTO THE VINES. THE WINE IS PRESSED 100% WHOLE CLUSTER. SETTLED FOR 2 DAYS AND RACKED INTO BARREL. 30% OF THE WINE WAS FERMENTED WITH NATIVE YEAST, THE REMAINDER WITH CAREFULLY CHOSEN COMMERCIAL YEAST. FERMENTS ARE COOL AND SLOW RUNNING BETWEEN 2-6 MONTHS. THE WINE IS AGED SUR-LIE UNTIL JUST PRIOR TO BOTTLING. THERE IS NO STIRRING OF THE LEES.

2012 VINTAGE BLOOM BEGAN THE LAST DAYS OF JUNE AND TRICKLED INTO THE FIRST FEW DAYS OF JULY. SUMMER TEMPERATURES WERE PERFECT, HIGHS IN THE MID TO HIGH 80S AND COOL 50 F DEGREE NIGHTS. THERE WAS NO PRECIPITATION THROUGHOUT THE SUMMER AND FALL, WITH THE FIRST RAINS COMING AFTER HARVEST. FLAVOR MATURITY WAS EXCELLENT, BRIX WERE LOW (22.1).

AROMATICS ARE HEAVILY ORIENTED TO ORCHARD FRUIT, WITH SOME TROPICAL NOTES, CITRUS AND VANILLA HINTS. THE PALATE IS MARKED BY AN INCREDIBLY SUPPLE TEXTURE GIVING RICHNESS TO THE ABUNDANT FRUIT. FINISH IS LONG, ALTHOUGH ACIDITY IS MODERATE.