



2012 RICHARD'S CUVEE, CHARDONNAY

AVA: RIBBON RIDGE

PRODUCTION: 80 CASES

VARIETAL: CHARDONNAY

ALCOHOL: 14.1%

ELEVAGE: FRENCH OAK, 50% NEW

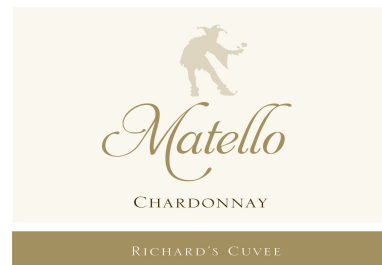
VINEYARD: WHISTLING RIDGE

SOIL: SEDIMENTARY, PRIMARILY MARINE

DRY FARMED

SILTSTONE AND SANDSTONE

AVERAGE VINE AGE: 15 YEARS



2012 VINTAGE NOTES: AFTER A COOL WET SPRING, FLOWERING WAS IN MIXED WEATHER, RESULTING IN A SET THAT YIELDED SMALL CLUSTERS. SUMMER WEATHER WAS NEARLY OPTIMAL FOR RIPENING, 80-88 F, WITH COOL NIGHTS THAT OFTEN DIPPED INTO THE LOW 50s. SMALL INTENSE FRUIT, WITH EXCELLENT RIPENESS, AND GOOD ACIDITY LEFT US WITH NEAR PERFECT FRUIT. ACROSS THE BOARD 2012 IS A HIGHLY ANTICIPATED OREGON VINTAGE THAT IS HIGHLIGHTED BY INTENSE STRUCTURED WINES THAT REMAIN GRACEFUL AND BEAUTIFUL.

RICHARD'S CUVEE IS DEDICATED TO RICHARD ALVORD, WHO IS HALF OF THE FARMING TEAM AT WHISTLING RIDGE. TOGETHER WITH HIS WIFE PATRICIA, THEY OWN AND CURATE THE VINEYARD WHOSE NAMESAKE IS ON 3 OF OUR WINES. AS A WWII VETERAN, A RETIRED PILOT AND AN INSPIRATION TO MANY, DICK AND PATRICA PLANTED ONE OF OREGON'S GREATEST VINEYARDS. THEIR ENERGY AND DEDICATION CREATED THE OPPURTUNITY FOR THIS WINE TO EXIST.

TASTING NOTES: AROMAS OF LEMON CREAM, APRICOT, TROPICAL FRUIT, WITH FRESH WOOD, DESERT BRUSH, AND PINE. THE PALATE HAS FLAVORS OF MANGO, KUMQUAT, AND APRICOT, WITH NOTES OF MULLED SPICES, AND A RED CURRANT FINISH. THERE IS DISTINCT WEIGHT AND TEXTURE IN THE MOUTH, YET BRACING ACIDITY AND A LONG MINERAL FINISH.