



# 2017 WILLAMETTE VALLEY CHARDONNAY

AVERAEN was born out of our love for cool climate Pinot Noir, but also the opportunity to work with other great varieties in the Willamette Valley, including Pinot Noir's natural counterpart, Chardonnay. This inaugural vintage is curated blend of 3 essential chardonnay vineyards, each showcasing different clonal material, for utmost complexity. Dijon-clone material at Stoller Vineyard (Dundee); a bit of old-vine Mendoza -clone from Eola Springs (Eola-Amity); and our favorite block of Chardonnay from Chehalem Mountain Vineyard. Aiming for a classic style exhibiting mineral, earth, pear, honey, cantaloupe with high-tones in aromatics, blissed out acidity, but creamy texture on back-end offering length and structure.



## VINEYARDS

**STOLLER** Stoller is the largest contiguous vineyard in Oregon's Dundee Hills, spanning almost 400 acres, with 215 acres dedicated to growing vines. The surrounding mountain ranges buffer the vineyard, creating a warmer microclimate that ensures consistent ripening. The south-facing, tightly-spaced vines are planted to Jory soil, on slopes that range from 220 to 640 feet elevation. LIVE certified.

**EOLA-SPRINGS** LIVE certified, farmed sustainably. Sits on the west side of the Eola-Amity Hills, exposed to the Van Duzer Corridor's winds but rests low enough on the hill to not be obliterated. Averaen harvests one acre of Chardonnay that are old, Mendoza clone vines planted on a southwest aspect.

**CHEHELEM MOUNTAIN** Chehalem Mountain Vineyard was first planted in 1969 by Dick Erath. It has since gone through some much needed revamping thanks to the collaborative efforts of current owner Judy Jordan and viticulturist Lauren Eisold. This selection in particular is special as the material is known as Clone-107 (aka Calera clone); California heritage material is a rarity in Oregon. But in this wine, it is clear that 107 belongs in our fantastic basaltic soils.

## WINEMAKING

<b>WINEMAKER</b>	Adam Smith
<b>VARIETIES</b>	100% Chardonnay
<b>HARVEST</b>	October 10 <sup>th</sup> - October 11 <sup>th</sup>
<b>FERMENTATION</b>	Native yeast in 20% new French oak, 70% neutral and 10% stainless steel. 75% completed malolactic fermentation.
<b>AGING</b>	10 months
<b>BARRELS</b>	Remond, Seguin Moreau Icone Blanc
<b>ALCOHOL</b>	13.2%
<b>pH</b>	3.4
<b>TA</b>	7.5
<b>UPC</b>	853868006567