



COMPTON

FAMILY WINES



Chardonnay 2017

Production:	78 cases
Appellation:	Willamette Valley, Oregon
Alcohol:	13.5%
T.A.:	5 grams per liter
pH:	3.51
R.S.:	0.34%

Wine:

Opens with white peach on the nose, crisp and bright on the palate with stone fruit and tropical notes. Finish is long and lovely with a hint of yellow grapefruit at the end.

Winemaking:

Old Vine Chardonnay in a brand-new winemaking style. This Chardonnay is Concrete Egg Fermented. Concrete has been used in winemaking for hundreds of years in the old world. The new trend is the egg shape. The oversize egg is believed to create a natural vortex. As fermentation gasses are released, they are forced to move from the bottom of the tank to the narrow opening at the top. The movement eliminates or reduces the need for lees stirring. "Lees, what is that?", you might ask. Lees are deposits of dead yeast or residual yeast and other particles. These lees settle down the long sides of the egg and add creaminess to the wine's mouthfeel. The other unique benefit of Concrete is that it doesn't impart any flavors from the concrete into the wine, but at the same time allows the wine to breath which lends to softening and developing the wine flavors.

Vineyards:

The grapes are from Hoot & Howl Vineyard in Philomath. This is a 33 year old Vineyard that was neglected for many years, but then brought back to good health by Matt Compton and his Vineyard crew over the past five years. In additions some fruit was from Woodhall Vineyard in Alpine. Woodhall is Oregon State University's research vineyard and was planted in the late 70's. Both Vineyards are the old Wente 108 clone of Chardonnay which is now rare to find in the Willamette Valley.

2017 Growing Season:

2017 was a cool growing season. The wet, cool spring delayed flowering for the region's vines until late June, setting the stage for a later harvest. Warm, dry conditions prevailed through the summer with a higher than average fruit set.