COMPTON
FAMILY WINES

Chardonnay 2018

Concrete Egg Fermentation

Production:	156 cases
Appellation:	Willamette Valley, Oregon
Alcohol:	13.5%
T.A.:	5.5 grams per liter
pH:	3.54

Wine:

Classic Oregon Chardonnay with a perfumed nose of citron, white □owers, and vanilla. Balanced acidity, juicy fruit, delicate stone fruit – white peaches and white nectarines – □nishing crisp and refreshing.

Winemaking & Vineyard:

The wine is pressed and placed in the concrete egg to ferment and age until the wine is bottled. With no corners, the wine is free to circulate naturally during fermentation. Concrete can take the heat, or the cold. It's a natural insulator and will stabilize the temperature of whatever is inside of it. This stability makes for a smooth and gradual fermentation which increases the □avors. As the wine ages the lees settle down the lower sides of the egg giving a creamer mouth feel. Old vine 108 Chardonnay clones

2018 Growing Season:

February and March cooled down and brought enough rain to slow the vines down and provid enough soil moisture going into spring. Late bud break was due to a slightly wet and cooler April in 2018, bloom and verasion caught up quickly soon after. The fruit set was good, harvest was slow and steady which resulted in truly dialed in fruit composition with sugar levels, acidity, and pH all close to average. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex □avors on the vine while retaining fresh acidity.

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