

COMPTON

FAMILY WINES
Garden Series

Chardonnay 2018

Appellation: Willamette Valley, Oregon

Alcohol: 14%

T.A.: 6.0 grams per liter

pH: 3.50

Production: 386 cases



Wine:

Lightly toasted aromas of citrus with hints of vanilla. Fresh and lively on the palate with rich citrus and soft apple flavors. Medium body with good mouth feel brings purity to this 108 clone Chardonnay. Contact with lees during winemaking helps to enhance the lingering creamy mouth watering finish.

Winemaking:

Fruit was whole cluster pressed. 40% new French oak barrel fermentation and aged in barrels for 4 months gives this Chardonnay rich flavors. The wine went through partial malolactic fermentation adding soft creamy notes and was stirred on the lees weekly.

2018 Growing Season:

February and March cooled down and brought enough rain that both slowed the vines down and provided enough soil moisture going into spring. Late bud break was due to a slightly wet and cooler April in 2018, bloom and veraison 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 flavors on the vine while retaining fresh acidity.

Vineyards:

108 clone of Chardonnay fruit came from OSU's Woodhall Vineyard in Alpine Oregon and Hoot & Howl vineyard located at the base of Mary's Peak (Oregon's highest peak on the Oregon coast range) in the heart of the Willamette Valley. Hoot & Howl Vineyard is a south facing vineyard planted in 1986, elevation 400-550ft OSU's Woodhall vineyard is a south facing vineyard planted in 1977, elevation 335ft.