

COMPTON

FAMILY WINES



Chardonnay 2019

Concrete Egg Fermentation

Production: 173 cases

Appellation: Willamette Valley, Oregon

Alcohol: 12.9%

T.A.: 5.6 grams per liter

pH: 3.4

Wine:

Classic Oregon Chardonnay with a perfumed nose of citron, white flowers, and vanilla. Balanced acidity, juicy fruit, delicate stone fruit – white peaches and white nectarines – finishing 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 flavors. As the wine ages the lees settle down the lower sides of the egg giving a creamer mouth feel. Old vine 108 Chardonnay clones

2019 Growing Season:

Before September, it was a relatively mild year with few heat extremes compared to recent years. There was very little drought stress and not much disease pressure early on. The cooler weather at the beginning of the season made for a lower incidence of pests. A lot of good things were going on, even up to the end of August. In September, the weather dramatically changed. Weather flipped from mild and nice to cold and rainy, but we finally got what everyone wanted the last two weeks of October, dry weather. In 2019 the crop yield was lighter, and the alcohol levels are lower overall.