



THE SUNFLOWER

2017 Chardonnay

NOTES

Our Chardonnay comes from a very small allocation of 1.5 tons, comprised of three clones to ensure diversity of flavors and textures. Once pressed, the juice is racked into one third new French barriques, where fermentation occurs naturally. The wine ages for 12 months with occasional stirring of the lees.

Aromatic notes of papaya, Meyer lemon curd, stone fruit nectar and hint of lemon thyme. Evolves into a richer aromatic profile with marmalade, apricot galette and beeswax. Texturally there is a balancing act of acidity, exotic fruit and richness. The oak barrels build a tightly structured framework that holds the richness and brightness together, with a long finish.

PRODUCTION

73 cases made

FRUIT

Left Coast Vineyard

ALC.

13.1%

AVA

Willamette Valley
> Van Duzer Corridor as of 2019

PRICING

SRP \$28

WINEMAKING

Minimalist approach
Native yeast ferments
12 months élevage
33% new CLL French oak