



THE SUNFLOWER

2018 Chardonnay

PREVIEW

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 quarter new French barriques, where fermentation occurs naturally.

The wine ages for 12 months with occasional stirring of the lees. The oak barrels build a tightly structured framework that holds the richness and brightness together, with a long finish.

PRODUCTION

92 cases made

ALC.

13%

FRUIT

Left Coast Vineyard

AVA

Willamette Valley
> Van Duzer Corridor as of 2019

PRICING

SRP \$30

WINEMAKING

Minimalist approach
Native yeast ferments
12 months élevage
25% new CLL French oak