



NUTHOUSE

Chardonnay | 2017
Eola-Amity Hills AVA

TASTING NOTES

Blended between our two blocks of Chardonnay at Lone Star Vineyard, both on shallow volcanic soils, 2017 Nuthouse Chardonnay showcases the mineral tension and density of the Eola-Amity Hills. The core of the wine is the 1999 planting of Dijon 95, bringing golden, spicy, depth; highlighted by the floral and citrus delicacy of the 2000 planting of Dijon 96. Entirely barrel fermented, the wine was allowed to age elegantly on full lees for 14 months in French oak, enhancing middle palate weight and texture, while finishing with persistence and definition.

VINTAGE NOTES

The 2017 growing season began with a relatively cool and wet spring in comparison to 2014-2016, leading to more normal timing of bud break at the end of April. May was fairly cool with a few blips of heat which led to a moderately later bloom in mid to late June, depending on elevation. Both cluster size and quantity was larger than 2016 so heavy crop-thinning was in order to produce balanced wines. August was very warm but turned cool in September, which allowed the fruit to hang and gain aromatic complexity. Harvest started with Chardonnay at Lone Star Vineyard in the Eola-Amity Hills on September 8th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 14th.

VINIFICATION NOTES

VINEYARD	Lone Star Vineyard
HARVESTED	Sept. 10 & 19, 2017
BRIX AT HARVEST	21.2
ALCOHOL % by Vol.	13.0%
BARREL AGING	14 months French Oak, 33% new
CASES PRODUCED	376
WINEMAKER	Nate Klostermann



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