

FIRESTEED



2019

Chardonnay

OREGON

VINTAGE NOTES

The 2019 vintage in Oregon yielded refreshingly traditional Oregon wines. The growing season was not marked with the extreme temperatures that we have had in prior years, and harvest—while still on the early side in late September—experienced cooler weather and a long window to pick into mid-October. The wines enjoy exuberant aromatics with lively fruit flavors and excellent balanced acidity. Expect the Oregon 2019's to be fruit forward but will continue to improve with several years of cellaring.

WINEMAKING NOTES

Harvested at night and whole cluster pressed, the wine was then fermented in stainless steel and blended prior to bottling.

TASTING NOTES

Bright fruit aromas of pear and golden delicious apples with white peach. Soft palate texture with similar delicate fruit flavors with a nice crisp finish with lingering notes of lime peel, and white peach.

WINE ANALYSIS

VARIETAL COMPOSITION 100% Chardonnay

PH 3.10

TITRATABLE ACIDITY 6.0 g/l

ALCOHOL 12.5%

CLONE Dijon 76

CASES PRODUCED 600