



EIEIO Chardonnay Yates Conwill Vineyard 2012 Technical Information

Freshly pressed Chardonnay juice goes right into all of my newly purchased French oak barrels filled to only half capacity. Native fermentation starts in approximately three to five days within these half filled barrels. Around two months later, I need these barrels for my Pinot noir, the Chardonnay is now at a rapid fermentation and I gently rack the wine into larger Neutral French oak “puncheon” sized barrels for further fermentation using the newly emptied barrels for my Pinot noir. No lees stirring, no additions nor further movement of wine were made other than SO2 additions just before bottling.

Aromas of peach nectar with lemon evolve into a nectarine tart with lemon custard. A second inhale produces Uni with a nearby Masu of sake. Wait for another minute and Marzipan with salted caramel emerge. This is all before even drinking in the wine. Once imbibed, the texture is initially smooth and mouth coating, making you think there is residual sugar (there is not) and then there is a nice juicy clean finish due to the acid level. Between the start and the finish are intense flavors of Mirabelle plum, lemon zest, lemon grass, pear and roasted peaches. If you wait, the finish comes back with the umami of clean low tide and someone grilling fruit in the background.

Fruit Source:	Yates Conwill Vineyard
American Viticultural Area:	Willamette Valley
Sub AVA:	Yamhill Carlton
Soil Type:	Gellatly + Willakenzie
Planted:	2005
Exposure:	Southwest
Elevation:	260 – 390 feet
Clonal Selection:	Dijon 76 + Dijon 95
Harvest Date:	October 8th
Yield – TPA/YPV	1.8 TPA
Fermentation:	Native primary and secondary
Barrels:	Read the notes
Production:	110 cases of 750 ml bottles

Laboratory Results:
titratable acidity 5.0 g/L
pH 3.57
volatile acidity(acetic) 0.78 g/L
ethanol at 60F 14.11 % vol