

# R·STUART & C<sup>o</sup>

..... WINERY .....

## 2015 WREN CHARDONNAY

*Willamette Valley, Oregon*

### TASTING NOTES:

**COLOR** – golden

**AROMAS** – lemon zest, almost ripe pear, a little honey and toast

**FLAVORS** – toasted homemade white bread with honey and butter

**STRUCTURE** – opens lean, then rich and creamy on the mid-palate with a refreshingly clean finish

**FOOD PAIRING:** Monkfish with Caper Butter, Goat Cheese Soufflé, Roasted Chicken with Herbes de Provence, Fettuccini Alfredo with Smoked Salmon

**VINTAGE:** The secret to complex and interesting flavor in grapes is a combination of two things – the right vineyard site and long-hanging fruit. Leaving fruit to hang is harder in a warm vintage like 2015 because the sugars run so high, but one of Rob's tricks for this is to keep the crop large as that helps to slow down ripening. Like 2014, 2015 was a warm vintage with a lot of fruit. We started picking on September 12th, which is very early for us. We dragged our feet as long as possible, to let the flavors develop in the vineyard. The warm days but cool nights in September and early October helped to deliver great flavor and the high acidity we like. All the fruit was in by October 10th, and we were very happy with it. We think you will be too.

**VINEYARD:** The Wren Vineyard is owned by our longtime friends Dai Crisp and PK McCoy who also own Lumos Winery. The vineyard is just outside of Corvallis and one of the coldest sites we work with. Dai farms it organically, of course, as that's his trademark. Because it's such a cold site the fruit can hang for a very long time, developing wonderfully complex flavors, while still retaining the high levels of acid we love. The clone is Dijon 76 and the vineyard was planted in 1986. In 2015 we managed to talk Dai out of just a ton of Chardonnay which we picked on September 19th.

**WINEMAKING:** We pressed the fruit whole cluster and settled it in a small fermenter for about 3 days. Then racked half of it into neutral French oak barrels and the other half into stainless steel barrels where it was fermented at cellar temperatures of about 58 degrees. We used Prise de Mousse yeast to guarantee a steady, clean fermentation. After fermentation, we racked off the gross lees, but left the barrels "dirty" and then went back into full barrels and inoculated for malolactic fermentation. We stirred the lees for the next three months to develop the creamy mid-palate. We only went through partial malolactic fermentation to ensure we retained very high acidity and low pH.



### TECH SPECS:

Alc: 12.4%, TA: 8.8,  
pH: 3.18, RS: <0.2

### COMPOSITION:

100% Chardonnay

### VINEYARD SOURCE:

Wren

AVA: Willamette Valley

CASES PRODUCED: 46

*Since 2001*

MCMINNVILLE, OREGON • RSTUARTANDCO.COM