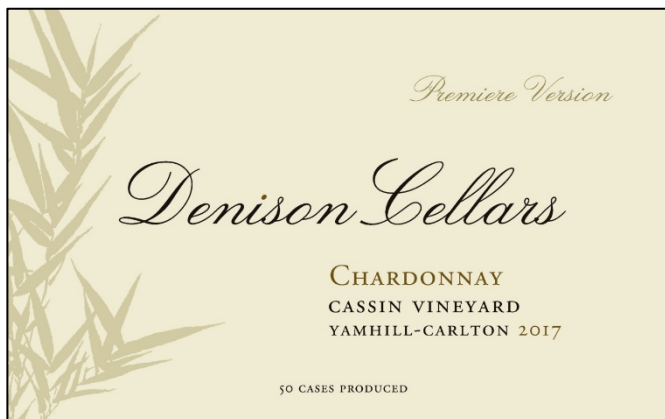


2017 DENISON CELLARS CASSIN VINEYARD CHARDONNAY

YAMHILL - CARLTON AVA, OREGON



THE VINTAGE

After an abnormally wet late winter, the 2017 growing season got off to a normal start with budbreak occurring on April 15th. The growing season was very warm with over 30 days that reached at least 90° F. A stretch of extreme heat in late July and early August was followed by warm conditions that persisted into early September. Cooling rains arrived mid-September which slowed the ripening process significantly and allowed the grapes to catch up and achieve optimal balance. The fruit for this wine was picked

in ideal conditions on October 15th.

THE WINE

The 2017 Chardonnay was produced in a style reminiscent of the fine wines made in Chablis. The fruit was whole-cluster pressed into stainless steel tanks, where primary fermentation occurred over the next 30 days. Seventy five percent of the wine remained in stainless steel for aging, with no malolactic fermentation occurring; the remaining twenty five percent was aged in neutral French oak where malolactic fermentation was allowed to finish. The lees were lightly stirred every other month during aging to add creaminess to the mid-palate texture.

Situated on an east facing slope between 580 and 600 feet of elevation, Cassin Vineyard is a L.I.V.E. certified vineyard planted with clone 76 and is located at the southern end of the Yamhill-Carlton AVA. The wine displays flavors and aromas of lemongrass, Meyer lemon and Asian pear. Bracing acidity combined with mid-palate creaminess from lees stirring creates a beautifully balanced wine.

Enjoy this delightful wine with Northwest fare; 50 cases were produced. To prevent any incidence of cork taint, it is bottled under a twist-off closure.

Harvest Date: October 15th

Brix: 23.0°

Final pH: 3.31

Final TA: 6.10 g/L

Alcohol: 13.3%

Production: 50 cases

Suggested Retail: \$28

Winemaker: Tim Wilson

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