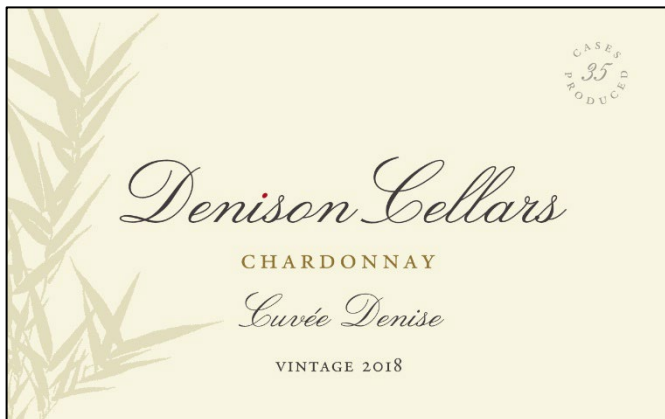


2018 DENISON CELLARS CUVÉE DENISE CHARDONNAY

YAMHILL - CARLTON AVA, OREGON



THE VINTAGE

After a relatively dry winter, the 2018 growing season got off to a normal start with budbreak occurring on April 20th. The growing season was warm and dry, with over 21 days that reached at least 90° F. and included heat spikes during flowering in mid-June and late July. Very warm conditions persisted into August, but temperatures cooled significantly late in the month as the fruit was finishing veraison. Cooler than normal conditions persisted into September, slowing the ripening process to a perfect rate that enabled us to pick

at optimal ripeness. The fruit for this wine was picked October 18th.

THE WINE

The 2018 Cuvée Denise Chardonnay was produced in a style reminiscent of the fine wines made in Burgundy with fruit harvested from Cassin Vineyard in the Yamhill-Carlton AVA. The fruit was whole-cluster pressed into French oak barrels (one of which was new) where primary fermentation occurred over the next 6 months. All of the wine completed malolactic fermentation, and the lees were lightly stirred every 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 toasty vanilla, crème brûlée and lemongrass. The mid-palate has a creamy texture that leads into a long, lingering finish.

Enjoy this delightful wine with Northwest fare; 35 cases were produced. To prevent any incidence of cork taint, it is bottled under a twist-off closure.

Harvest Date: October 18th

Brix: 23.5° - 24.0°

Final pH: 3.43

Final TA: 5.90 g/L

Alcohol: 14.5%

Production: 35 cases

Suggested Retail: \$75

Winemaker: Tim Wilson

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