



LAVINEA

Single Vineyard Wines

EST.  2014

2016 LAZY RIVER VINEYARD CHARDONNAY

Perched at the foothills of the Coast Range on a south-facing slope with gorgeous valley views. The Lazy River Vineyard is a bijou of a site within the AVA, in part due to the highly unusual soil type for the area. While most of the Yamhill-Carlton district soils are marine sedimentary, the vineyard was planted in 2001 on volcanic Jory soils, featuring red-iron mineralogy and basalt mother rock beneath. These vines, originally Riesling, were top grafted to Chardonnay in 2014. We are delighted to introduce this complementary Chardonnay to our collection, and akin to Pinot's produced from this vineyard, the wine carries a forward and fresh fruit flavor profile, natural balanced acidity & sustained refined finish, promising of a graceful aging potential.

Vineyard details

AVA: Yamhill -Carlton

Total Acreage Planted: 37.8 acres

Elevation: 350 - 500 feet

Exposure: South

Soils: Volcanic Jory Soils, basalt mother rock with iron-rich soils.

Lavinea's Acres: 1.36

Clones: 76, 95 & 548 on 3309

Density: 7 X 5

Row Orientation: North/South

Vine Age: Planted in 2001

2016 VINTAGE & WINEMAKING FACTS

Picking date: September 6th, 2016

Harvest Data: 21.5 brix, pH 3.20, TA 7.3 g/l

Pressed: Gentle & Long Champagne program

Settled: 12 hours then racked

Fermentation: Spontaneous native fermentation in barrels with 20% New French Oak

Malolactic fermentation: Indigenous and 100% complete by April 11th, 2017

Bottling Date: April 5th, 2018

Cases produced: 220

Aging Potential: Over 5 years

TASTING NOTES

Brilliant golden straw with a shimmering silver edge. The aromas are open and complex, perfumed with lemon curd, quince, white flowers and honeyed white peaches with hints of cloves. Lively and vibrant on the tongue, with a lovely creaminess, the citrus and flinty notes are precise and harmoniously knitted as they travel across the palate with a tightening long finish. This is a wine that is enjoyable now and will gain complexity as it ages.

SRP \$45