

LAVINEA

Single Vineyard Wines

EST.  2014

2015 ELTON VINEYARD CHARDONNAY

Elton has been a favorite of numerous talented winemakers for a long time, and for good reason. The Chardonnay blocks, with its long, distinguished history, were planted in 1993 in the Eola-Amity Hills. The combination of volcanic Jory soils, gentle eastern slope and late afternoon cooling breeze of the Van Duzer corridor perfects the notion of a fresh core of tree fruits surrounded by earthy minerality & natural acidity that forms the “skeleton of the wine”, combining length, elegance and complexity, with great aging potential.

VINEYARD DETAILS

AVA: Eola – Amity Hills

Total Acreage Planted: 93.8 acres

Elevation: 350 – 750 feet

Exposure: East

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

Lavinea’s Acres: 2

Clones: 76 & 96 / 3309

Density: 12 X 6

Row Orientation: North/South

Vine Age: Planted 1993

2015 VINTAGE & WINEMAKING FACTS

Picking date: September 11th, 2015

Harvest Data: 21.4 brix, pH 3.20, TA 8.4 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 January 6th, 2016

Bottling date: February 27th, 2017

Cases produced: 186

Aging Potential: Over 5 years

TASTING NOTES

Shimmering pale golden in color with chartreuse and silver edge, the aromas reveal mineral & floral notes of acacia, completed by fresh lemon curds and suggestions of vanilla bean and exotic spice. Lively entry on the palate with a light creamy core, the layers of pears, white peaches, orange creamsicle and honeysuckle flavors compete on the flinty and mineral finish. An elegant and long-lasting wine, with fresh layers upon layers which may demand another glass.