LAVINEA



2015 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 15-year-old vines from the cool & sheltered site provide us with more depth and bright lush fruit flavors, natural balanced acidity & sustained refined texture with an elegant finish, promising 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 2001, top grafted 2014

2015 VINTAGE & WINEMAKING FACTS

Picking date: September 6thd, 2015

Harvest Data: 21.6 brix, pH 3.20, TA 6.9 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 November 30th, 2015

Bottling Date: February 27th, 2017

Cases produced: 231
Aging Potential: Over 5 years

TASTING NOTES

Pale straw with a shimmering silver edge, the primary aromas of citrus fruit and refined floral elements quickly opens towards stone fruits: aromas of white peaches, Asian pear, fresh apricot and passionfruit notes. Lively and nervous on the tongue, with a light creaminess, the lovely citrus and tropical fruit characteristics come together harmoniously as they travel across the palate and become wrapped in flinty notes on the tightening finish. A fruity and interesting wine that is enjoyable now, yet will gain in complexity as it ages.