

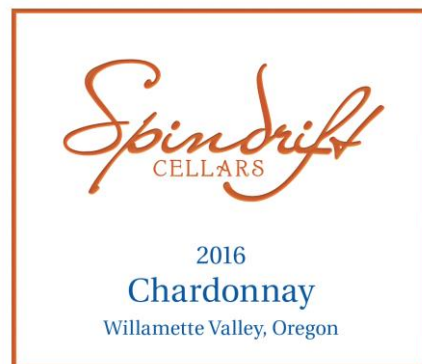


Oregon's Spindrift

Chardonnay

Appellation: Willamette Valley
Type: White
Grape Varietals: Chardonnay

Spindrift Cellars is the "little winery that could", built by the hard work and passion of a dedicated husband and wife team. They started small; focusing on producing crisp, quality wines that display the true varietal characteristics of the grape. A great bottle of wine starts with great grapes, and our winemaker, Matt, brings 20 years of experience and expertise to the husbandry of the vineyards in his care. Using "sustainable" practices he strives to produce fine wines that are sustainable from vine to bottle.



Region: Willamette Valley, Oregon (AVA)

Vineyard: Vineyards located in the heart of Willamette Valley, Oregon make up our Spindrift Cellars 2016, Chardonnay. Hoot & Howl Vineyard is located on a steep south facing hillside set at the base of the Oregon Coastal Hills in Philomath, Oregon. They produce old vine Chardonnay.
Vineyard Notes: **Soil:** Clayey, smectitic, mesic, mostly Philomath silty clay

Winemaking Notes: **Vinification:** Fruit was whole cluster pressed. French oak fermentation gives this Chardonnay rich flavors. The wine went through partial malolactic fermentation which also gives soft creamy notes. The wine was stirred on the lees every week.
Fermentation: Contact on the lees during wine making helps to enhance the lingering creamy finish.

Color: Straw-colored
Bouquet: Toasty aromas of citrus with a hints of vanilla
Flavor: Fresh and lively on the palate with rich citrus, peach, and apple flavors. Medium body with good mouth texture brings purity to this Dijon clone Chardonnay.
Serving suggestions: Best served at 50° Fahrenheit.
Food Pairings: perfect with light and delicate food such as raw and lightly cooked shellfish like crab and prawns; steamed or grilled fish, fish pâtés, white fish, chicken or vegetable terrines and pasta or risotto with spring vegetables. They also go well with creamy vegetable soups

Tasting Notes:

Earliest vintage on record delivers outstanding fruit quality with closer to normal yields. Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.