



# SPIRITHOUSE

Chardonnay | 2014  
Dundee Hills AVA

## TASTING NOTES

Entirely from Knudsen Vineyard, 2014 Spirithouse Chardonnay displays the delicacy and refinement of the Dundee Hills while brandishing its focused acidity. Grilled peach, lemon zest, and toasted brioche are framed around dense, yet lucid intricacy. Built for long term ageability, the parcels were entirely barrel fermented and allowed to age gracefully on full lees for 16 months in French oak, of which 40% were new. The middle palate fills the mouth with strength and creamy texture while finishing with exacting length.

## VINTAGE NOTES

The 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors. The summer was quite warm, seeing a near record number of 90+ days.

## VINIFICATION NOTES

<b>VINEYARD</b>	Knudsen Vineyard
<b>AVA</b>	Dundee Hills
<b>HARVEST DATE</b>	September 23, 2014
<b>BRIX AT HARVEST</b>	22.4
<b>ALCOHOL % by Vol.</b>	14.1%
<b>CASES PRODUCED</b>	225
<b>WINEMAKER</b>	Nate Klostermann



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