



NUTHOUSE

Chardonnay | 2015
Eola-Amity Hills AVA

TASTING NOTES

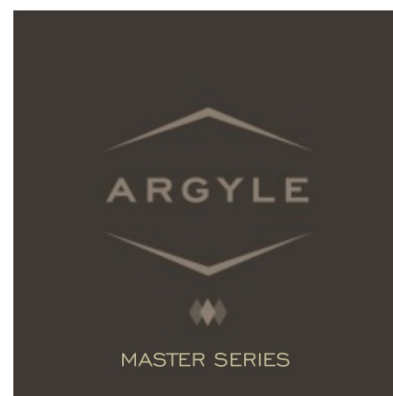
Entirely from the Lone Star Vineyard, 2015 Nuthouse Chardonnay displays the richness and power of the Eola-Amity Hills, while still balancing along its fluid frame. Yellow peach, lemon pith, marzipan, and roast cashew flicker around dense, yet crystalline delicacy. Entirely barrel fermented, the wine was allowed to age elegantly on full lees for 16 months in French oak, of which 30% were new. The middle palate fills the mouth with weight and texture, while finishing with persistence and definition.

VINTAGE NOTES

The 2015 growing season began with plenty of sunshine and warmth throughout the Spring, leading to an earlier than average bud break. As such, an early bloom kicked off 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 dry, though never getting too hot for too long. Harvest started early at Knudsen Vineyard in the Dundee Hills on August 24th and finished nearly one month later in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 27th. This was our first growing season ever to be done picking before the month of October.

VINIFICATION NOTES

VINEYARD	Lone Star Vineyard
HARVESTED	September 9, 2015
BRIX AT HARVEST	21.5
ALCOHOL % by Vol.	13.8%
AGING	16 months French Oak, 30% New
CASES PRODUCED	600
WINEMAKER	Nate Klostermann



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