



2010 NUTHOUSE CHARDONNAY

Winemaker's Tasting Notes

The 2010 Nuthouse Chardonnay embodies an old-world elegance. It pulls you in with complexity and nuance, with a nose of toasted hazelnuts, rock melon, and flinty gunpowder notes. The nose doesn't quite prepare the drinker for the bright crispness of the palate, refreshing and clean. Flavors of quince, lemon custard, and a zest of minerality akin to wet limestone holds the acidity on the finish of the palate. Its this cool-climate acidity that makes this wine a perfect companion at the dinner table. While fresh and enticing now, this wine promises to build mid-palate richness with time in the bottle to yield a truly sublime experience.

Winemaker's Production Notes

The season started out unusually cool, delaying grape flowering until well into July. Even then, the weather was not great and poor pollination produced smaller than average clusters. Even then we were compelled to remove grape clusters to get the yields well below average. There is just not enough growing season left to ripen a normal crop. A season saving string of 80+ degree days at the end of September gave us all hope of ripening and put life back into our plans to make red wine. A bit of warm, soaking rain in early October sent us into further removing leaves and working to keep fruit healthy. Mid October brought an great, dry forecast and harvest began with a bang to beat predicted October 23rd rains. Red wine was harvested with gusto beginning the 17th and we wrapped up harvest the 21st October. Keys to our success were, small crop, healthy fruit, and patience to wait until the very end of the season to pick.

Wine Production Stats

Varietal: 100% Oregon Chardonnay, Dijon clone
Vineyard: Lone Star
AVA: Eola-Amity Hills
Alcohol: 13.0%
Cases Produced: 916
Winemakers: Rollin Soles and Andrew Davis