



## 2011 NUTHOUSE CHARDONNAY

### Winemaker's Tasting Notes

Sourced entirely from our Lone Star Vineyard in the Eola-Amity Hills AVA, this chardonnay is especially seductive and polished. It was fermented and aged for 10 months in French barriques, 15% of which were new. A slightly lower percentage of new oak this vintage, the fresh, bright aromatics really shine. White peach, Comice pear, and Castelvetro olives are emphasized around an incredibly unctuous, creamy frame, all focused by the underlying, razor's edge acidity. Subtle, spicy accents of nutmeg and ginger dance around the long, mouthwatering finish. It'll live for many years. I'm thinking smoked rabbit, gigandes beans, romesco, saffron broth.

### Winemaker's Production Notes

2011 was the coolest growing season since 1954, including a greatly truncated Indian summer. The first 15 days of October brought some form of cold and precipitation. October 17-27 saved the day with mostly dry days and one day reached a high of 76. This late in the season, vines tend to really respond to sun and heat.

The wines turned out beautiful, perfumed, and have surprising depth and finish to them. Late season ripening seems to produce wine with leap out of the glass aromatics.

### Wine Production Stats

Varietal: 100% Oregon Chardonnay  
Vineyards: Lone Star  
AVA: Eola-Amity Hills  
Alcohol: 13.0%  
Cases Produced: 525 cases  
Date Bottled: September 2012  
Winemakers: Rollin Soles and Andrew Davis