



# NUTHOUSE

Chardonnay | 2014

Lone Star Vineyard

Eola-Amity Hills AVA

## TASTING NOTES

Entirely from the Lone Star Vineyard, 2014 Nuthouse Chardonnay displays the concentration and power of the Eola-Amity Hills, while still dancing along its graceful frame. Grilled peach, wild honey, suggestions of nougat and roast almonds are framed around dense, yet crystalline delicacy. Warmer than the previous vintage, and without the distraction of late September rains, the 2014 vintage has brought beautifully ripe flavors. Entirely barrel-fermented, the wine was allowed to age elegantly on full lees for 16 months in French oak, of which 40% was new. The middle palate fills the mouth with strength and texture, while finishing with long, caressing, silky vibration.

## 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. The Pinot Noir harvest started in the Dundee Hills on September 10th and finished nearly one month later in the upper elevations of the Eola-Amity Hills on October 7th.

## VINIFICATION NOTES

<b>VINEYARD SOURCES</b>	Lone Star Vineyard
<b>HARVEST DATES</b>	September 20-21, 2014
<b>BRIX AT HARVEST</b>	22.2
<b>ALCOHOL % by Vol.</b>	14.1%
<b>CASES PRODUCED</b>	975
<b>BARREL AGING</b>	French Oak 16 Months – 40% New
<b>WINEMAKER</b>	Nate Klostermann



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