



# 2018 CHARDONNAY

## WILLAMETTE VALLEY

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VINIFERA 89% Organic Oregon Chardonnay,  
11% Willamette Valley LIVE certified Chardonnay  
ALCOHOL 13.38%      TA 6.1 g/L      pH 3.58

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**VINEYARDS.** Pioneers settled in Oregon over a century ago where they recognized soils that produce distinctive Pinot Noir and Chardonnay. Smith and Perry wines are sourced from distinctive vineyards where unique climate, geographical features and growing conditions converge to produce acclaimed wines while expressing typicity.

**GROWING SEASON.** After a fairly-early budbreak and a mild spring, the growing season transitioned to an optimal dry summer. While fairly-hot, temperature spikes were never an issue. The season led to perfectly ripe clusters with smaller berries explaining richness and concentration while retaining a distinctive acidity. Grapes were picked at peak maturity just before sunrise to ensure lower temperatures to preserve berry integrity on September 12th.

**SUSTAINABILITY.** Like our pioneers, we take pride in the beauty and biodiversity of the land. Smith and Perry vineyard sites and production facilities are LIVE certified, ensuring the use of mindful farming practices and environmental standards that protect our natural resources for the benefit of present and future generations. Finished wines are bottled in recycled Eco Glass that weights 25% less than standard wine bottles and requires significantly less fuel to transport which helps to reduce carbon emissions and lower environmental impact

**WINEMAKING.** Whole cluster pressed, this Chardonnay was fermented at a lower temperature to preserve its aromatics complexity, while a blend of two different yeasts was rigorously selected to enhance intricacy. Strict phenolic management was applied both in the vineyard through canopy management and cellar practices during aging to avoid astringency while enhancing mid palate structure. Solely fermented and aged in Stainless steel tanks to highlight the acid driven structure and the minerality of the wines.

**TASTING NOTE.** Lively fragrances of Opal Apple, honey, and cantaloupe tie around floral scents of jasmine vibrating in harmony against hints of quince paste and citrus notes. While on the palate, a rich mouthfeel leads to a bright citrus-driven structure that collides toward with waxy, salty and mineral notes on the finish.

**SMITH  
& PERRY**  
OREGON



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