



Gothic 'Ophelia' Chardonnay 2012 Edition

A barrel-fermented Chardonnay of uncommon complexity and character named after the star-crossed noblewomen from Hamlet.

The 2012 Gothic Chardonnay was harvested during the second half of September. A dry, consistently warm summer provided us with mature fruit harvested at the peak of ripeness, indicative of our individual vineyard sites—quite the counterpoint to the cool 2011 growing season. 2012 is shaping up to be the best vintage since 2008 for Willamette Valley.

Post harvest and sorting, the Chardonnay was whole-cluster pressed and fermented in neutral French oak barrels. Weekly batonnage was carried out during fermentation, and the wines were racked to tank after approximately 10 months in barrel. The wine completed malolactic fermentation, and was bottled the first week of October 2013.

Tasting Notes

Aromas of Anjou pear, gingerbread and marine-sediment mineral are complemented by flavors of confit lemon and green apple. Judicious use of lees stirring during elevage helped to develop the mid-palate, while contributing weight and complexity to the texture. A lush, medium, mouth-feel is followed by a crisp, lingering finish.

400 cases produced.

www.gothicwine.com