



Gothic 2011 Chardonnay

A barrel-fermented Chardonnay of uncommon complexity and character.

The 2011 Gothic Chardonnay was harvested during the first week of November, exclusively from vineyards in the Yamhill-Carlton AVA of the Willamette Valley, Oregon. After a cool start to the growing season, grapes matured late into an Indian summer under warm, sunny skies, allowing us to harvest beautiful, mature fruit under ideal, albeit later than usual, conditions. 2011 is on record as the latest harvest ever throughout the Willamette Valley.

Post harvest and sorting, the Chardonnay was whole cluster pressed and fermented entirely in French oak, of which one third was new. 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 2012.

Tasting Notes

Aromas of Anjou pear, gingerbread and marine-sediment mineral are complimented 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.

200 cases produced.

www.gothicwine.com