

2015 VIDON Vineyard Estate Chardonnay

The Wine

This is the 2nd vintage from the white block. Another almost ideal growing season that delivered exceptional fruit with larger than normal clusters. Averaged three weeks early from bud break through harvest, conditions were mostly dry and warmer than normal throughout the summer. Harvest was on August 31st and bottling on April 13th.

Blend: Dijon Clones: 40% 76, 60% 95
Production: 184cases
ALC: 12.9%, pH: 3.2, TA: 6.0, RS: 0.02%
SRP: \$35

The Chardonnay Block

Located in the Chehalem Mountains AVA between 300 and 350 feet of elevation, 3 miles north of the Dundee Hills. The Clones are Dijon 76 and 95 with a vine density of 1,244 per acre.

The Winemaking

Minimal intervention is our winemaking philosophy. The processes are gentle and natural with gravity used whenever possible to avoid pumping - meaning a forklift is often required. The grapes are picked by hand and delivered in small bins to the winery on the vineyard. The fruit is generally very clean when it arrives but it is hand-sorted again before being pressed gently. Primary fermentation is spontaneous with indigenous yeast in a steel tank. After fermentation and settling, the wine is moved into French oak barrels and flex tanks for aging and malolactic fermentation.



17425 NE Hillside Drive, Newberg, OR 97132
Winery (503)538-4092 www.vidonvineyard.com