

# MAHONIA VINEYARD



*Mahonia aquifolium*  
Oregon Grape

*Chardonnay*

2008

ALC. 11.5% BY VOL.

**WILLAMETTE VALLEY • OREGON**

## 2008 CHARDONNAY TECHNICAL DATA

Grape Type: Chardonnay

Clones: Dijon 76,96 & Espigutte 352

Soil Type: Jory

Appellation: Willamette Valley

Harvest Date: October 2008

Harvest Statistics:

Brix: 21.6°

PH: 3.12

T.A.: 8.36 g/L

Alcohol: 11.5%

Bottling Date: August 2008

Cases Bottled: 34

Release Date: November 2009

### 2008 VINTAGE NOTES

Considered a milestone Oregon vintage by many. Bloom occurred in early May, and the summer was long and unusually warm, followed by cool finishing temperatures in September. An abundance of fall rain delayed harvest slightly, but vineyards with lower yields received balanced and elegantly ripened fruit.

### TASTING NOTES

Aromas of green apple, grapefruit, and tropical fruit lead into a more subtle mineral character on the palate, finishing clean and crisp.

### WINEMAKER'S NOTES

This wine was fermented at cellar temperature in stainless steel barrels using a German yeast strain (SIHA 3). Prior to bottling, it was racked off the sediment once, cold-stabilized and lightly filtered. It was only allowed a partial malolactic fermentation so as to preserve the crisp citrusy character typical of Willamette Valley Chardonnay.

### PAIRING SUGGESTIONS

From appetizers to succulent roasted chicken, Chardonnay is very versatile. Great ingredients for Chardonnay pairing include poultry, seafood, squash and dishes with cream sauces. In general, avoid pairing Chardonnay with foods that are too spicy and would overwhelm the fruit flavors.



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