



2018 Intent Chardonnay

Xander Taryn Vineyard Holly Hill, Chehalem Mountains, Oregon Chardonnay - 76

Located up in the north end of the AVA, this vineyard was planted on a former Christmas tree plot. Loam soils remain here at the 600 ft elevation, far above the valley floor. The site is farmed sustainably without irrigation. Southeast facing slopes and cool breezes help maintain fresh and dynamic fruit.

Vintage

Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity.

Winemaking

Whole cluster bunches were foot-tread in the picking bins to allow for skin contact of the juice. A low pressure pressing was made and the juice settled for 36 hours. Fermentation was carried out in 500L French Oak puncheons. The puncheons are specifically sourced for 3 yr seasoned, tight-grain wood with medium toast level. Fermentation started spontaneously and the wines remained in barrel, sur lees for 11 months. After racking to a stainless tank the wine continued to age for another 6 months before bottling.

Production: 140 cases

The Label

They say the eyes are the window to the soul. The eyes here open up fully to see the true intention of the wine. This Chardonnay was years in the making, waiting for the vineyard to come into production, and trials for identifying the barrels and cooperage to frame it. Peer into this full expression of Chardonnay with the Intent of discovery and sensory exploration.