



2015 Yamhill-Carlton Gran Moraine Chardonnay

OREGON WINE AT ITS FINEST!

The Vintage

The 2015 growing season was great for a second year in a row. Bud break was three weeks ahead of 'normal' and the growing season maintained that lead through to harvest. The summer's consistently hot days were followed by warm nights and just the right amount of sprinkling rain. The higher than average overnight lows allowed grapes to mature faster without putting stress on the vines, which lets the grapes come together in balance and flavor to produce an excellent wine. Yields were generous with exceptional overall quality. The Chardonnay was hand harvested on September 13th 2015.

The Source

The grapes for this Chardonnay come from block 209 of the Gran Moraine vineyard in the Yamhill Carlton appellation.

The Wine

White peach, lemon curd, and orange blossom combine on the nose with light notes of honeydew melon. On the palate this Chardonnay has a crisp acidity that is complemented by a soft mineral note and followed by hints of fresh white flowers and ripe grapefruit. Pair this wine with slow roasted chicken.



Varietal Composition:	100% Chardonnay
Appellation:	Yamhill-Carlton
Vineyard Source:	Gran Moraine block 209
Aging:	11 months in French oak barrels
Alcohol:	13.7%
pH:	3.20
Production:	194 cases

Sustainable viticulture, low yields, exquisite wines

Tasting Room:

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