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Four Graces

2018 WILLAMETTE VALLEY CHARDONNAY

Established in 2003, The Four Graces is committed to making rich, complex wines where the fruit may be elegantly expressed. The winery offers Pinot Noir as well as small amounts of Pinot Gris and Pinot Blanc. The wines come from 2 estate vineyards - the Foley Family Estate, formerly the Black Family Estate, Doe Ridge, and other top sites in the Willamette Valley. Highly acclaimed, The Four Graces wines are hand-crafted in small lots using traditional techniques coupled with the most modern technology in winemaking.



VINTAGE

The 2018 vintage started with a relatively mild spring with average rain fall. What was surprising was the lack of rain in the early summer. 2018 happened to be one of the driest summers on record in the Dundee Hills AVA and the Willamette Valley. Fortunately, although we were drier than normal, temperatures stayed modest. As we came into fall and time to harvest, the dry conditions continued and we were able to pick the Chardonnay when we wanted to.

VINEYARD

The grapes for The Four Graces Chardonnay are sourced from the Eola Springs Vineyard within the Willamette Valley. This vineyard is planted predominantly with Pinot Noir with only a small portion dedicated to Chardonnay vines. The vineyard displays several different soil types with a variety of elevations that bring unique characteristics to our wine.

TASTING NOTES

The 2018 Willamette Valley Chardonnay is a fantastic wine with beautiful, bright aromas of fresh melon, lemon zest and coconut. The palate has a lively entry full of citrus notes that transition into a creamy mid palate. The finish is soft with a lingering minerality.

TECHNICAL DATA

Appellation:	Willamette Valley
Vineyard Source:	Eola Springs Vineyard
Varietal Composition:	100% Chardonnay
Aging:	9 months in French oak, 15% new
Alcohol:	14.1%
pH:	3.35
Case Production:	283

