

# Phelps Creek

V I N E Y A R D S

## 2018 Phelps Creek Chardonnay Columbia Gorge

### WINEMAKER COMMENT

We utilize fruit from both our estate in Oregon and the Jones property on Underwood Mountain in Washington. The high altitude growing of the Jones estate brings bright acidity, while the Phelps Creek estate fruit layers spice and depth. Aged in both French and Hungarian oak barrels.

### PHELPS CREEK VINEYARDS

The most westerly vineyard on the Oregon side of the Columbia Gorge AVA, Phelps Creek is nestled amongst the foothills of Mt Defiance at 1200 feet elevation. Established in 1990, our small boutique winery focuses on estate grown Pinot Noir and Chardonnay varietals, annually producing 5,000 cases of wine in total. Vineyard care takes center stage in our wine production, where sustainable agricultural practices combined with careful management of the fruit yields on the vines lead to the noted luxurious intensity within our bottle.

### VINTAGE

The 2018 season proceeded slightly compressed due to a stretch of mid-summer heat. Harvest began late September with ideal conditions of sunny skies, cool days and cold nights —allowing fruit to ripen incrementally. Ultimately the vintage might sear into memory for its stunningly long, beautiful fall encompassing most of October. The season made you feel blessed to live in Oregon

### WINEMAKING NOTES

Phelps Creek Chardonnay is a combination of Dijon, Wente and Davis clones. Harvesting first from our estate, the fruit is full cluster gentle press, then élevage in 10% new French Oak barrel to enhance texture. The second picking is slightly later due to the high elevation fruit slower to ripen. In barrel, the wine undergoes Bâtonnage and Malolactic Conversion to approximately 50%.

### REVIEWS

**93 Points** - James Suckling (January 2020)

*"Aromas of lemons and sliced grapefruit here with some stony, savory nuances, too. There's a very vibrant, focused feel to the palate of this smoothly rendered chardonnay, which delivers such creamy, smooth stone fruit at the finish. Drink now."* - J.S.



### TASTING NOTES

A light yellow and gold hue, aromas of citrus, apple and white melon. The cool climate cultivation results in beautiful acid balance, while volcanic soils add spice and mineral elements. A well rounded, balanced wine.

### BOTTLE NOTES

Harvest Date:	October 1, 2018
Clonal Selection: 100% Chardonnay	Dijon 75/76, 96, Wente & Davis 15
Barrel Élevage	11 months 10% new
Bâtonnage and approximately 50% malolactic conversion	
Alc:	13.4%
Bottling:	July 2019
Case Production:	564