

PIKE ROAD WINES

2015 Chardonnay

The 2015 Chardonnay is rich and fruity with just a touch of oak for perfect balance.

How we make our Chardonnay

Our Willamette Valley Chardonnay is hand-picked and hand-sorted then gently pressed. The wine is barrel fermented and aged in French oak for 12 months (35% new). The wine has a fresh, light oak profile, a rounded structure and a fruit finish.

Pike Road Chardonnay is made from 100% Willamette Valley fruit. Primarily grown on our estate vineyards, the wine also includes smaller lots of fruit grown by our longtime, trusted partners here in the Willamette Valley. We believe this "multi-vineyard" approach results in a more complex, flavorful wine.

The 2015 Vintage

2015 was another warm year for Oregon's Willamette Valley. The growing season started early with fine weather during bloom leading to larger than average fruit set. In spite of generous thinning, sunny summertime weather meant plentiful crops that were ready early. To avoid overripe fruit, harvest was compressed into a busy three-week period. Thankfully, cool nighttime temperatures ensured that we did not lose the classic freshness that is the hallmark of great Willamette Valley wine.

Details:

Retail: \$20

Cases: 294

AVA: Willamette Valley

12 months in 35% new French oak

T.A: 5.5 g/L

pH: 3.31

Alcohol: 13% v/v



With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards like our own growing cool climate wines here in the Willamette Valley.



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