

PIKE ROAD WINES

2016 Chardonnay

91 POINTS - James Suckling (November, 2019)

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 2016 Vintage

2016 will go down as a fantastic grape growing year for Oregon's Willamette Valley. The growing season started 4 weeks earlier than last years early budbreak. Temperatures were up and down all season, with a short heat spell early on and a significant cool period in August. This provided a lengthened growing season, resulting in small berries with highly concentrated flavors. With the extra time comes more a more focused and relaxed atmosphere in the winery. Add to that the total lack of bird and disease damage and you have some very happy winemakers.

Details:

Retail: \$20

T.A: 5.8

Cases: 585

pH: 3.37

AVA: Willamette Valley

Alcohol: 13%

12 months in 20% Oak / 80% stainless



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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