

PIKE ROAD WINES

2017 Chardonnay

The 2017 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 2017 Vintage

2017 brought us back to what we consider a classic, cool-climate Oregon vintage, a year when our decades of experience paid off. Wet spring weather led to a more typical growing season compared with the past three vintages, all unusually hot. The summer of 2017 was warm and dry, leading to excellent flavor development in the fruit, but we thinned the crop considerably to ensure concentration and ripeness. Harvest was staggered because of the October rains, which meant long days for our crew during the windows of sun. 2017 wasn't an easy year to farm, but the fresh, fully developed flavors of the vintage make it worth the hard work.

Details:

Retail: \$20

T.A: -

Cases: 2158

pH: -

AVA: Willamette Valley

Alcohol: 13%

12 months in 35% new French oak



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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