

PIKE ROAD WINES

2018 Chardonnay

91 POINTS & Editors' Choice - Wine Enthusiast (October, 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 2018 Vintage

2018 was a vintage for rich, bold flavors in Willamette Valley wines. Starting hot and dry through the spring and summer, by September rain was a welcome relief. Cooler temperatures during harvest slowed ripening and increased hang-time. With multiple vineyards ripening simultaneously in October, our crew put in long hours at the end of crush. Their hard work has paid off with bold fruit-forward red wines and fresh, stone-fruited white wines that veer into the tropical. 2018 was a warm vintage that ended cool giving us wines with a captivating combination of flavors.

Details:

Retail: \$20

Cases: 1512

AVA: Willamette Valley

12 months in 20% French Oak / 80%

Stainless Steel

T.A:

pH:

Alcohol: 13%

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.



105 West Main Street, Carlton OR (503) 852-3185
www.pikeroadwines.com