

PIKE ROAD WINES

2019 Chardonnay

Sourced from four Yamhill-Carlton AVA vineyards, our Chardonnay is fruit-driven a touch of oak.

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 2019 Vintage

After a warm May and a healthy, early fruit-set, the summer ended cool with no threat of the sunburn or hazy, smoky skies seen in recent years. We expected to pick in early September, but weeks of unseasonably cool weather took us by surprise. Rather than rushing to pick too early, we waited patiently for concentrations and sugar levels to rise. Expect wines with a big ripe core of concentrated fruit and a bright, fresh profile.

Details:

Retail: \$20

T.A: 5.55

Cases: 3,363

pH: 3.29

AVA: Willamette Valley

Alcohol: 13%

12 months in 12.5% French Oak /

87.5% Stainless Steel



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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