

# Crowley Wines

## 2016 Four Winds Vineyard Chardonnay

**Vineyard info:** Four Winds was planted in 1993 to Wente clone Chardonnay (1.34 acres) and Dijon clone Chardonnay (.58 acres). Elevation is 800 feet and south facing. Own rooted and dry farmed.

**Appellation and soil:** This vineyard is located in the McMinnville Coast Range. The soils have a volcanic origin, primarily Saum, similar to Nekia, with a strip of Jory running along the northwest edge of the vineyard. They are made up of a rocky base of weathered basalt that was covered by wind-blown (colluvial) loam, which was derived from eroded basalt higher up in the coast range. As compared to other appellations in the Willamette Valley, these soils are uniquely shallow for winegrowing with low total available moisture. The resulting wines have pronounced leanness and mineral tones.

**General info:** Whether you're new to Crowley Wines or have been with us from the beginning, you should know that we're passionate about Chardonnay. It's the sister grape to Pinot Noir and while its delicate nature makes it a tough grape to master, we're happy to grapple with it year after year and turn out lean, bright, cool climate Chardonnay.

The 2016 contains linearity, minerality, precision, grace and purpose all wrapped up in driving acidity and just 12% alcohol. Citrus, apple, pear and gentle lees affect combine with a raw energy and tension that excites. There is distinction and resolution after 22 months in barrel. This is a wine that needs to, and will, unfold and open up with recesses everywhere to explore. Not a one trick pony, there is upright tannin to keep the wine energized but the underneath is full of integrity and nuance. The material, Four Winds...as always...takes center stage. We are proud of this effort and don't mind saying it's one of the best we've made.

### **Wine info:**

Four Winds Vineyard

80% Wente clone, 20% Dijon clone (field blend)

Harvest date: Sept 23, 2016

21.5 brix

Ph: 3.2

TA: 8.5 g/l

Whole cluster pressed, 80% no SO2 until after primary and secondary fermentations, 20% SO2 at press

Barrel fermented (100% native)

Aged 22 months on the lees in barrel, one racking with lees. No stirring.

No new oak

Full malo

No. of cases made: 125

Finished Ph: 3.4



Alc: 12.06%  
Release: August 2018