

Crowley Wines 2017 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. Most recently in 2017 and 2018 Draper clone was added to the mix via grafting, amounting to an additional 3.05 acres of Chardonnay. 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.

Shimmering clarity greets the eye on this **2017** with a light golden hue laced with green, speaking to both maturity and youth. This wine has an electric presence in the glass. The nose displays warm notes as lees contact and barrel tag team to deliver sweet spice and a touch of vanilla. Minor nuttiness appears quickly then gives way to classic green apple, lime zest and pear. A lot to check out and even more as it warms when a saline quality kicks in. Mouth-watering acidity jumps out right away to show that drinking Four Winds is never a dull experience. A polished and soft landing leads to lemon drop, apple and dried apricot. Salt and slight reduction enters the picture as does a hint of wood. Complexity, concentration and length keep this wine interesting throughout the bottle.

Wine info:

Four Winds Vineyard

100% Wente clone,

Harvest date: October 14, 2017

20.5 brix

Ph: 3.25

TA: 8.6 g/l

Whole cluster pressed, 85% no SO₂ until after primary and secondary fermentations, 15% SO₂ at press

Barrel fermented (100% native)

Aged 20 months on the lees in barrel, one racking with lees. No stirring.

20% new oak

Full malo

No. of cases made: 150

Finished Ph: 3.36

Alc: 11.92%

Price: \$50 retail

