

Crowley Wines
2017 Willamette Valley Chardonnay

Vineyard info: Four Winds was planted in 1993 to Wente clone Chardonnay (1.34 acres) and Dijon clone Chardonnay (.58 acres). Elevation is 825 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: The good news... an amazing wine! The bad... not enough of it. It's a blessing that Four Winds is such an outstanding vineyard and that the Chardonnay always performs at the highest level. We're comfortable saying possibly best Chardonnay site in Oregon. Yup. But downside is it disappears and we seem to always be out. We have resolved that issue long term (grafting project will double our yield in 2 yrs) but in the short run we need to endure not enough of a good thing. 175 cases borders on sad.

This Willamette Valley Chardonnay has a mineral and grassy edge to the nose. The color is the typical moonbeam... green around the edges mixed with a delicate yellow. The palate has attack, presenting as possibly stainless steel fermented... a linearity defined by the intense 2017 vintage and neutral oak profile. Lemon and lime drive flavors toward flinty and light... highlighted by apple and pear. Lees makes an appearance to soften the edges and layer in a bit of richness.

Wine info:

Four Winds Vineyard

15% Wente Clone, 85% Dijon Clone

Harvest date: Oct 14, 2017

20.5-21 brix

Ph: 3.25-3.35

TA: 6.15-8.6 g/l

Whole cluster pressed

Barrel fermented (100% Native)

Aged 10 months on the lees in barrel, no stirring. 1.5 months finished in steel

No new oak

Full malo

No. of cases made: 175

Finished Ph: 3.4

Alc: 12.5%

Price: \$25 retail

