



IRVINE & ROBERTS
VINEYARDS

2016 ESTATE CHARDONNAY

ROGUE VALLEY, OREGON
ALC. 13.5% BY VOL. / 750 ML

VINEYARD

Appellation

Rogue Valley, Oregon

Site

Our Estate vineyard is planted at the convergence of the Cascade and Siskiyou Mountain ranges at the southern end of the Rogue Valley AVA on ancient ocean sandstones mixed with prehistoric river deposits. At 2,100 feet in elevation, cool mountain air moderates temperatures throughout the growing season, ensuring ripe flavors and balanced textures.

Clonal Selections

76, 95, 04, 352, 66, 70

Planted

Our estate blocks of Chardonnay were planted in 2007 and 2012

VINTAGE

Growing Season

The 2016 vintage was pleasantly warm and sunny, with clear skies, high daytime temperatures and cool nights throughout the growing season. This relatively consistent pattern encouraged uniform berry growth and even ripeness, resulting in Pinot Noirs with particularly intense and concentrated dark berry fruit flavors, as well as vibrant, soft and richly layered textures on the pallet.

Harvest Dates

August 26 to August 28

WINEMAKING

Varietal Composition

100% Chardonnay

Fermentation

Each individual Chardonnay clonal block is picked separately by hand and whole cluster pressed with extreme care to preserve the delicate aromas and ensure the optimal texture of each vineyard parcel. Alcoholic and malolactic fermentations are conducted in barrel, using an assortment of specifically selected organic yeast and bacteria strains. When appropriate, the yeast lees are stirred to encourage palette creaminess.

Aging

Our Chardonnay lots age in the barrels they were fermented in: a curated selection of French coopers using very tight grained wood with medium to medium long toast levels. 30% of the barrels were new.

Cases | Release Date

527 | October 2018