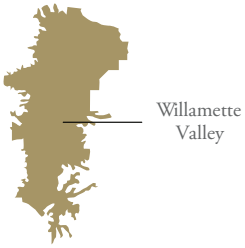
Beaux Frères

THE BEAUX FRÈRES CHARDONNAY 2018

GRAPE VARIETY: 100% Chardonnay
VINEYARDS: Star Mooring - 35% (Chehalem Mountains AVA), Doration - 21% (Chehalem Mountains AVA), Beacon Hill - 25% (Yamhill-Carlton AVA), Domaine Loubejac - 19% (Van Duzer AVA)
VINEYARD LOCATIONS: Willamette Valley, Oregon

TECHNICAL INFORMATION:

HARVEST: September, 2018
VINIFICATION: The fruit is pressed in whole clusters with no sulfur added at the press tray, allowing the juice to brown (a technique known as "hyper-oxidation"). This leads to less bitterness and astringency in the final wine and more color stability, by forcing all of the compounds that can cause a wine to turn brown or age prematurely to react and release before the fermentation process begins. After about 24-hours of cold settling, we rack the juice off the heavy lees into barrel where both primary and secondary fermentation will occur. From this point on the wine is handled in a reductive fashion to ensure it is exposed to as little oxygen as possible. The slow and cool fermentation that follows (sometimes up to 11 months) allows the wine to develop and retain floral aromas and texture from lees contact.
MATURING: 16 – 18 months in primarily neutral oak barrels
AGING POTENTIAL: 10+ years
ALCOHOL CONTENT: 13.0%

TASTING NOTES:

Meadowfoam honey and Lemon verbena aromatics are followed by bees wax and a waft of citrus flower. This is truly a nectar of sunlight across the palate, with bright, energetic freshness (*268 cases produced)*