



## 2006 Olson Vineyard Chardonnay

Production: 48 cases  
Bottled: September, 17 2007  
Suggested Retail: \$34.00

*Jacques Tardy, Winemaker*

### *The Vintage*

The 2006 growing season started a little later than normal by a week to 10 days. Bud break happened in the latter part of April. May and June turned out to be warm, with plenty of showers; and bloom was right on time, starting mid June in the Willamette Valley with some cool weather that did not limit the fruit set. The summer was dry and warm and the vines grew with a lot more vigor than in previous years. The vineyard crew had to work harder this year to control shade in the canopy by doing more row edging and leaf pulling. We also had to do a more severe green harvest due to the large quantity and size of the clusters. The second crop was also very large and had to be removed. All of our fruit was hand picked, beautifully ripe and clean.

### *The Vineyard*

Olson Vineyard is Torii Mor's Estate vineyard, located in the Red Hills of Dundee in Yamhill County, in the Dundee Hills appellation. The Chardonnay is grown in the East block of the vineyard, which was planted in the early 1970's. The 825 foot elevation and the red Jory soil aid in producing amazingly complex fruit.

### *The Cellar*

Our Olson Chardonnay was whole-cluster pressed into 2 barrels, one new French oak (50% new oak) and one neutral French oak barrel. Barrel fermentation adds texture and depth extending into the finish. The juice was inoculated with two yeast strains. The yeasts were selected to accentuate ripe fruit flavors and their ability to provide richness of mouth feel. After aging on lees for ten months including the first 3 months with batonnage (stirring), the wine was racked and filtered before bottling.

### *The Wine*

The 2006 Olson Vineyard Chardonnay aroma is a blend of ripe apples, toasted oak and buttery character from the malo-lactic fermentation. The flavors show a crisp acidity with ripe apples, butter and toasted oak with a note of herb and oak spices. The mouthfeel is medium rich, and long, finishing with noticeable spiciness. The texture is delicate, yet rich, sweet, round and inviting with a crisp mid-palate. Although appropriate for drinking now, this Chardonnay will benefit from cellaring.

### *Wine Data*

pH 3.39  
Total acidity (T.A) 0.61 gr/100 ml  
Residual sugar (R.S.) 0.16gr/100 ml  
Alcohol 13.86%

*"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"*