



IRVINE & ROBERTS  
VINEYARDS

2017 ESTATE CHARDONNAY

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

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## VINEYARD

<b>Appellation</b>	Rogue Valley, Oregon
<b>Site</b>	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.
<b>Clonal Selections</b>	76, 95, 04, 352, 66, 96
<b>Planted</b>	Our Estate blocks of Chardonnay were planted in 2007 and 2012.

## VINTAGE

<b>Growing Season</b>	The 2017 vintage yielded wines with complex depth of fruit flavor, well-developed tannins, lower alcohols and overall textural harmony. A moderate and rainy spring gave way to a warm, beautiful early summer, which contributed to consistently even yields. A warm August contributed to generous fruit character, while cooler temperatures in September allowed for optimum phenolic ripeness and acid balance.
<b>Harvest Dates</b>	September 7 - 14

## WINEMAKING

<b>Varietal Composition</b>	100% Chardonnay
<b>Fermentation</b>	Each individual Chardonnay clonal block is picked separately by hand and pressed gently as whole clusters, taking extreme care to preserve delicate aromas and ensure elegant texture. 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 creaminess on the palate.
<b>Aging</b>	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. 28% of the barrels were new, and this wine was aged in barrel for approximately 15 months before bottling.
<b>Cases   Release Date</b>	854   October 13, 2019
<b>Tasting Notes</b>	Expansively aromatic, with notes of crisp peach, lilac, granite, sunflower, and tarragon. A precise and elegant palate with juicy acid draws you into a vibrant, up-tempo finish.