



**IRVINE & ROBERTS**  
VINEYARDS

**2018 ESTATE CHARDONNAY**

ROGUE VALLEY, OREGON

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## VINEYARD

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| <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 2018 growing season began with cool to moderate spring temperatures and low winter precipitation. Fruit set was even and consistent, followed by a warm July and August, contributing to relatively high levels of tannin and ripeness. Temperatures cooled in September and October, allowing for extended hang time and ideal phenolic balance. |
| <b>Harvest Dates</b>  | September 4-5, 7-8, 10, 12-13, 18, 24, 27, 29   |

## 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 oak barrels of various sizes, using very tight grained wood with medium to medium long toast levels. 24% of the barrels were new, and this wine was aged in barrel for approximately 13 months before bottling.  |
| <b>Cases   Release Date</b> | 688   June 8, 2020  |
| <b>Tasting Notes</b>        | Ripe peach, golden hay, and chamomile on the nose, with flavors of short-bread and lemon tart. The mouthfeel is creamy and dense, balanced by silken edges and a core of brilliant acidity.   |