



2005 Anden Vineyard Chardonnay

Production: 127 cases
Bottled: July 31, 2006
Suggested Retail: \$34.00

Jacques Tardy, Winemaker

The Vintage

Harvest 2005 returned to “normal” following two hot and dry vintages. Bud break was two weeks earlier than usual due to unusually warm weather in March. April turned cold and rainy, delaying the growth some. Bloom started mid-June in the Willamette Valley with more cool and wet weather that limited the fruit set. This rainfall during bloom made for an uneven set with small shotberries mixed with more normal size berries. The summer was dry and warm, with fewer days above 90 degrees than the two previous vintages. The fruit was picked beautifully ripe and clean.

The Vineyard

Anden Vineyard is located in the Eola-Amity Hills AVA, just northwest of Salem, Oregon. Planted in 2002 to Chardonnay Dijon clone, the rows are East to West and the soil is volcanic Jory.

The Cellar

The Anden Vineyard Chardonnay was whole-cluster pressed and 100% barrel fermented into a combination of one new French oak puncheon (40%) and three neutral French oak barrels. The barrel fermentation adds texture and depth to the wine with a more complex finish. The juice was inoculated with four yeast strains selected to accentuate ripe fruit flavors and their ability to provide richness of mouthfeel. After 100% malolactic and ageing on lees for eight months and batonnage (stirring) for a couple months, the wine was racked, filtered and bottled in July 2006.

The Wine

The 2005 Anden Vineyard Chardonnay aroma is a blend of ripe apples, toasted oak and buttery character from the malolactic fermentation, with a note of dill herbs. With some aeration, the individual aromas become an inviting perfume. The flavors show a crisp acidity with ripe apples, butter and toasted oak with a note of herb and oak spices. The mouthfeel is vibrant, rich, and long, finishing with a note reminiscent of green olives. The texture is rich, sweet, round and inviting with a crisp mid-palate. Although appropriate for drinking now, this Chardonnay will benefit from cellaring.

Wine Data

pH 3.23
Total acidity (T.A) 0.58 gr/100 ml
Residual sugar (R.S.) 0.12gr/100 ml
Alcohol 14.1%

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