

ROSE ROCK

DROUHIN OREGON

2016 Chardonnay, Eola-Amity Hills



ABOUT DROUHIN OREGON ROSEROCK

Roserock is an extraordinary vineyard at the southern tip of the Eola-Amity Hills, in Oregon's Willamette Valley. Ancient volcanic soils, an ideal elevation range and the unique cooling effect of the Van Duzer corridor produce classic cool-climate Pinot Noir and Chardonnay. Roserock is LIVE-certified sustainable

ABOUT OUR EOLA-AMITY HILLS CHARDONNAY

Our Roserock Chardonnay brings together the estate's three Chardonnay blocks, which are handpicked and sorted. The Chardonnay is pressed immediately, and sent in equal parts to tank and barrel. Once malolactic fermentation is complete, Véronique assembles the two portions into her final cuvée.

THE 2016 VINTAGE

The 2016 growing season in Oregon started with a surprisingly warm spring, and moved seamlessly into a classic Oregon summer of warm days and cool nights. Interestingly, though the harvest is one of the earliest on record, the accumulated heat was less than either of the two previous vintages, and both of those are considered to be in the top tier. At Roserock, a cooler vineyard, picking began at the beginning of September under mostly clear skies. The fruit was in beautiful condition and required minimal sorting.

VÉRONIQUE'S TASTING NOTES

This Roserock Chardonnay is vibrant and round, with broad floral notes and energetic touches of noisette, peach and pear. The palate's enveloping texture is balanced by clear structure and a sense of minerality. It is an elegant and complex wine, with a long finish, and I expect this vintage to evolve nicely over the next few years.

French Soul, Oregon Soil

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