



GOODFELLOW

FAMILY CELLARS

2017 DURANT VINEYARD CHARDONNAY

VINEYARD: DURANT

VARIETAL: CHARDONNAY

AVA: DUNDEE HILLS

PRODUCTION: 95 CASES

SOILS: VOLCANIC

ALCOHOL: 13.2%

PLANTING DATE: 1993

ELEVAGE: 20 M FRENCH OAK

DRY FARMED

FOUDRE



The Durant Vineyard is one of the oldest in Oregon. First planted in 1973, it spans 250-700ft of gentle east facing slope in the Dundee Hills AVA. The Chardonnay was planted in 1993, at the bottom of the vineyard, where the cool air pools and the vines are protected from late afternoon sun. The vines produce wines of innate suppleness, richer texture, modest sugars, and lingering acidity.

Our Chardonnay is pressed into small tanks for a brief settling before going directly to barrel. Fermentations are cool and slow, generally finishing out primary between four and eight months. Wine is left on the lees undisturbed for the full 20 months, and cooperage is a mixture of new and used French oak, predominantly made up of large format puncheons and 800L foudres.

The 2017 Durant Chardonnay shows lemon zest, pears, lime leaf, and mango peel. Field flowers, wintergreen, and bay leaves, and bright citrus notes layered over a saline backdrop. A profoundly savory Chardonnay, with both weight and driving acidity.

Goodfellow Family Cellars is winemaker owned and operated, and located in Oregon's beautiful Willamette Valley. Founded in 2002, and producing approximately 4000 cases annually, we focus on old vines planted in unique and beautiful sites, conscientious farming, and techniques of tradition in the cellar. We are members of the Deep Roots Coalition, a group of craft oriented wineries committed to sustainable farming and sourcing grapes solely from non-irrigated vines.