



GOODFELLOW

FAMILY CELLARS

2013 DURANT VINEYARD CHARDONNAY

AVA: DUNDEE HILLS

PRODUCTION: 100 CASES

VARIETAL: CHARDONNAY

ALCOHOL: 13.0%

ELEVAGE: 21 MONTHS, 100% FRENCH OAK, VINEYARD: DURANT

25% NEW

DRY FARMED

SOIL: JORY (Volcanic)

AVERAGE VINE AGE: 21 YEARS

Planted in the Dundee Hills in 1973, only 8 years after the original Pinot Noir vines were planted in the Willamette Valley, this is one of Oregon's pioneer vineyards. Soils are volcanic (Jory), iron rich, and provide intense flavor and an innate silkiness to the fruit. Clone is Dijon 95, vine age is 21 years though, well into the adaptive portion of the vines life cycle. This block of Chardonnay vines sits at the base of the slope, a perfect spot for white wines. Cool air settles among the vines keeping sugars moderate, acids high, and let flavors develop.

2013 Vintage Notes: after a warmer spring, flowering was good yielding medium to large clusters and a great fruit set. Summer weather was nearly optimal for ripening, with cool nights. While a heavy rain hit the Willamette Valley in the third week of September, our dry farmed fruit hung through the rain and after 8 days of sunny, but cool fall weather we harvested with excellent ripeness.

Goodfellow Family Cellars is a small family winery focused on world-class wines from Oregon's Northern Willamette Valley. Sustainably farmed, non-irrigated, old vines provide us the opportunity to produce intense, site specific wines with an old world intensity and character. Fruit is farmed to accentuate the singular nature of our vineyard sites. Winemaking is traditional, no cold soaks, no yeast inoculation, whole cluster ferments, long elevage.