



GOODFELLOW

FAMILY CELLARS

2013 RICHARD'S CUVEE CHARDONNAY

AVA: RIBBON RIDGE

PRODUCTION: 275 CASES

VARIETAL: CHARDONNAY

ALCOHOL: 13.1%

ELEVAGE: 21 MONTHS, 100% FRENCH OAK, VINEYARD: WHISTLING RIDGE

50% NEW

DRY FARMED

SOIL: WILAKENZIE (Sedimentary marine)

AVERAGE VINE AGE: 15 YEARS



GOODFELLOW
FAMILY CELLARS

OREGON CHARDONNAY
RICHARD'S CUVEE

Whistling Ridge Vineyard is located in the heart of Oregon's Willamette Valley wine country, the small Ribbon Ridge AVA. The vineyard was planted in 1990 to Pinot Noir, Chardonnay, and Pinot Gris. As of 2012, there are 15 planted acres at Whistling Ridge. Soils are 100% marine sedimentary, very shallow, and have a low moisture holding capacity. The vineyard is named after the persistent evening breeze that arrives every afternoon through the late summer and fall. Influence of the wind, shallow soils, and aspect of the vineyard (the hilltop) combine to provide perfect conditions for producing white wines and Chardonnay in particular.

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.