



# GOODFELLOW

FAMILY CELLARS

## 2014 WILLAMETTE VALLEY CHARDONNAY

---

AVA: WILLAMETTE VALLEY

PRODUCTION: 280 CASES

ELEVAGE: 21 MONTHS

ALCOHOL: 13.1%

33% NEW FRENCH OAK

VINEYARDS: WHISTLING RIDGE,

AVERAGE VINE AGE: 17 YEARS

DURANT & JOHAN VINEYARD

DRY FARMED



GOODFELLOW  
FAMILY CELLARS

OREGON CHARDONNAY  
WILLAMETTE VALLEY

Aromatics are markedly pretty in this bottling, offering brown spice and floral scents, with hints of smoke and underbrush creating a savory base for the elegant layers of orchard fruits and citrus. The palate is silky and elegant, but possesses substantial juiciness and structure to give length. Acids are mouthwatering, but not angular. This wine has great range with food. Start with oysters and other shellfish, white fleshed fish, delicate game, such as rabbit or pheasant, while easily standing up to chicken or pork dishes. Drink between 2016-2022.

2014 Vintage Notes: after a warmer spring, flowering yielded medium clusters and a good fruit set. Summer weather was nearly optimal for ripening, with cool nights. The fruit was completely disease free and characterized by power and elegance. The 2014 Willamette Valley Chardonnay is a selection of declassified fruit from three sustainably farmed vineyards in the Willamette Valley. All fruit is farmed without irrigation. Harvested between the mid-September and the mid-October, the vintage was warm and generous while cooler nights provided near perfect weather. Grapes were pressed whole cluster, and the juice settled briefly. Fermentation took place in varying sizes of French oak barrels, using a variety of yeast strains. Wines were aged in barrel for 21 months prior to bottling.

Goodfellow Family Cellars is a small family winery focused on making 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, and long elevage. Marcus Goodfellow and Gaironn Poole are the proprietors and workforce behind the wines. Marcus has been making and producing wines since 2002, Gaironn joined him in 2009.