



GOODFELLOW

FAMILY CELLARS

2015 RICHARD'S CUVÉE CHARDONNAY

AVA: RIBBON RIDGE

PRODUCTION: 156 CASES

VARIETAL: CHARDONNAY

ALCOHOL: 13.5%

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

50% NEW.

DRY FARMED

SOILS: SEDIMENTARY

AVERAGE VINE AGE: 18 YEARS



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OREGON CHARDONNAY
RICHARD'S CUVÉE

Whistling Ridge Vineyard sits ridge-top in the western edge of the Ribbon Ridge AVA. The vines catch the daily winds that blow in, slowing ripening, evaporating moisture, and cooling fruit. Shallow soils are eroded from uplifted marine sedimentary rock, 40 to 50 million years old, and dry out quickly in the growing season forcing non-irrigated vines to grow roots deep in search of water. Richard and Patricia Alvord planted and have farmed the vineyard for the past two and a half decades. The Chardonnay block is four acres of mixed clonal plantings, hand grafted by Patricia.

Chardonnay is pressed into small tanks for a brief settling of solids before going directly to barrel. Cooperage is predominantly large format puncheons and 800L foudres, a mixture of new and used, and entirely French oak. Fermentations are cool and slow, generally finishing out primary between New Years and the Spring Equinox. Wine is left on the lees for the full 21 months, with only brief stirring at the end of fermentation to encourage complete dryness. The larger barrels provide a slower and more reductive ferment, and preserve freshness throughout the extended elevage, while the extended time on lees provides richness and weight.

Whistling Ridge is an ideal vineyard for white wine, and Chardonnay in particular. Aromatically powerful, with structure and length, the wine offers an array of golden orchard fruit, floral scents, lemon curd, and mirabelle.

Site is about place, it is also about people. Richard's Cuvée is named for the inimitable Richard Alvord, without whom these wines would not exist. Richard lied about his age to sign up for the airforce as a pilot during WWII, and planted and began farming this vineyard when he retired at the age of 65. He turned 90 the year this was bottled.