



## 2015 Alloro Vineyard Estate Chardonnay

Full and round on the palate, with a richness in flavor, but remaining true to its cool-climate roots.

- APPELLATION: Alloro Single Vineyard  
100% Estate Grown & Bottled  
Chehalem Mountains AVA  
LIVE & IOBC Certified Sustainable
- TOPOGRAPHY: 450 - 600ft elevation  
Southwest aspect
- SOIL: Laurelwood Series
- HARVEST: September 21st
- ELEVAGE: Field Sorted & Gently Pressed  
Barrel Fermented  
Full ML utilizing Bâtonnage  
11 months in French Oak, 20% new
- CLONES: 50% Dijon 76, 50% Dijon 96
- CELLARING: Drink now through 2025
- PRODUCTION: 250 cases
- ALCOHOL: 13.4%
- WINEMAKER: Tom Fitzpatrick
- PROPRIETOR: David Nemarnik

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## THE VINEYARD

78 acres of uniquely contoured, loess-derived, Laurelwood soil. Located on a southwest-facing slope in Oregon's Chehalem Mountains, this special place is the heart and soul of our wines. Our

Chardonnay blocks are comprised of Dijon clones 76 and 96, grafted to Riparia Gloire rootstock.

## THE VINTAGE

2015 began with a record early budbreak on March 22nd. Warm and dry conditions persisted through August. Although ripening was shifted to the warmest part of the year, early vineyard activities, tempered these conditions. A cool-down during the last week of ripening further contributed to the formation of this ripe, yet extremely expressive wine.

## TECHNICAL DATA

Alcohol	= 13.1 %
pH	= 3.55
TA	= 6.00 g/L
VA	= 0.40 g/L
Glu+Fru	= 0.00 g/L
L-Malic	= 0.00 g/L

## ACCOLADES

92pts Vinous  
92pts Wine Enthusiast  
SF Chronicle - Silver Medal