



2016 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 27
- 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 2026
- PRODUCTION: 275 cases
- ALCOHOL: 13.7%
- WINEMAKER: Tom Fitzpatrick
- PROPRIETOR: David Nemarnik

Alloro Vineyard
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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

2016 began with an early Budbreak on April 16th and then an early Bloom on May 30th.

Warm and dry conditions persisted through August, delivering another early harvest starting on September 29th. Although ripening shifted to the warmest time of year, early vineyard decisions tempered these conditions.

TECHNICAL DATA

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| Alcohol | = 13.7 % |
| pH | = 3.55 |
| TA | = 6.00 g/L |
| VA | = 0.26 g/L |
| Glu+Fru | = 0.00 g/L |
| L-Malic | = 0.50 g/L |

ACCOLADES

91pts Wine Advocate
91pts James Suckling