



2017 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:** October 8
- 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 2027
- PRODUCTION:** 275 cases
- ALCOHOL:** 13.7%
- WINEMAKER:** Tom Fitzpatrick
- PROPRIETOR:** David Nemarnik

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THE VINEYARD

110 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

2017 began late with ample Winter precipitation and a cool and wet Spring. Budbreak began later than in recent years, the 1st week of May. Record heat in late May lead to the onset of Bloom the 2nd week of June, just as cooler weather set in to slow this process. Heat ramped up beginning in July, with the warmest August on record. Upper atmospheric smoke from forest fires too distant to contribute smoke-related problems did shade vines from early September high heat. A cool down mid-September allowed for a slow and steady harvest which began on September 27th, in line with historic averages.

TECHNICAL DATA

Alcohol	= 13.7 %
pH	= 3.38
TA	= 5.60 g/L
VA	= 0.34 g/L
Glu+Fru	= 0.00 g/L
L-Malic	= 0.00 g/L