



2018 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 3
- ELEVAGE: Field Sorted & Gently Pressed
Barrel Fermented
Partial ML utilizing Bâtonnage
11 months in French Oak, 18% new
- CLONES: 50% Dijon 76, 50% Dijon 96
- CELLARING: Drink now through 2027
- PRODUCTION: 275 cases
- ALCOHOL: 13.9%
- 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

2018 began late with little Winter precipitation and a continued dry, but cool Spring. Bud-break began the last week of April. A warm May lead to the onset of Bloom the 1st week of June. Warm weather and extremely dry conditions continued through August, with Veraison the 2nd week in August. Moderate temperatures continued through September, allowing for a slow and steady harvest which began the last week in September.

TECHNICAL DATA

Alcohol	= 13.9 %
pH	= 3.56
TA	= 6.20 g/L
VA	= 0.34 g/L
Glu+Fru	= 0.00 g/L
L-Malic	= 1.80 g/L