



Domaine J. Meuret

2014 Le Pacte Chardonnay Jewett Creek Vineyard • Columbia Gorge

Vintage

2014 was the hottest on record in Washington. Spring was warm, resulting in an even bud break; one to two weeks earlier than normal. This was followed by a nice, even fruit set in the vineyard. As we progressed into summer, things heated up and stayed there, stretching well into September. It seemed like summer would never end. Then, we received a nice break from the heat, as well as some much needed precipitation. As we progressed into fall, temperatures returned to normal and harvest was nicely extended.

Vineyard

The Larsen family has been growing apples, strawberries and cherries at this site for over 100 years. But it wasn't until the early 1990s that Don Larsen decided to establish Jewett Creek Vineyard with the introduction of Chardonnay and Pinot Noir. The vineyard is situated at an elevation of over 1,100 feet near the small town of White Salmon, Washington. Lying at the foot of an extinct volcano called Underwood Mountain, the vines benefit from a gently sloped terrain, cooler mean-average temperatures and 40 inches of annual rainfall. The light-reddish, volcanic, clay-loam soils are referred to as "Underwood Series." *100% organically grown, dry-farmed Wente clone Chardonnay*

Harvest

September 22 • 22° Brix • 3.41 pH • 6.8 g/L TA

Winemaking

All of the fruit was whole cluster pressed and fermented in stainless steel tanks. After a native fermentation the wine remains in tank on the lees (sur lie) for approximately eight months. Malolactic fermentation (100% complete) and regular stirring of the lees (battonage) gives added complexity and richness. This wine was bottled in May 2015.

Wine Analysis

13% alcohol • 3.51 pH • 6.0 g/L TA • 0.05 g/100mL RS

Tasting Notes

A highly expressive nose of apricot blossoms, honeydew melon, oyster shell, crème fraîche, and spice cake. There is great mid-palate weight with flavors of white peach, apricot, minerals, shortbread cookie, balanced acidity and a long, persistent finish. Try this wine with seafood, poultry, veal, foie gras, braised pork and soft fully ripened cheese.

Release Date: May 1, 2016

Cases Produced: 145