



trisaetum

2016 WILLAMETTE VALLEY CHARDONNAY

TRISAETUM STORY

In 2003, Andrea and James Frey founded Trisaetum in one of the few places where climate, soil, and entrepreneurial spirit combine to produce some of the world's best wines. Today, the family owned and operated winery in the heart of Oregon's Ribbon Ridge AVA produces small lots of acclaimed Pinot Noir, Riesling, and Chardonnay from its three estate vineyards.

WINEMAKER'S NOTES

This Chardonnay is a combination of barrels from our Ribbon Ridge and Coast Range Estate vineyards. The 2016 Willamette Valley Chardonnay deftly blends aromas of orange blossom, and pear with spicy notes of ginger and nutty toasted oak. Vibrant flavors of Golden delicious apple and lemon curd, are supported by a twist of lemon and slate. Firm acidity carries the fruit and mineral through on the lingering finish.

VINTAGE & WINEMAKING

The 2016 vintage started very early, with bud break at the end of March, and progressed through a warm, dry growing season. Chardonnay was picked starting in early September on the Ribbon Ridge Estate, and finally concluded on September 28th when the last of our fruit from the Coast Range made its way to the winery. Fermentation utilized indigenous and cultured yeasts and occurred in a mixture of oak barrels (70%) and stainless steel barrels (30%) The wines were aged in a mixture of new and neutral French oak barrels from the forests of Nevers.

ESTATE VINEYARDS

Coast Range Estate: 3 acres of Chardonnay are planted in a unique mix of volcanic and marine sedimentary soils on the cooler and very steep slopes of our vineyard in the Coast Range at the southernmost tip of the Yamhill-Carlton AVA.

Ribbon Ridge Estate: 2.5 acres of Chardonnay are planted in high-quartz sandstone soils at the warmest site of our three estates in the heart of the Ribbon Ridge AVA. This estate is also home to our modern winemaking facility.



APPELLATION:
Willamette Valley AVA

SOIL:
Willakenzie, Bellpine, Sitton, Wellsdale, Dupee from marine sedimentary rock. Nekia, Witzel, Gelderman and Jory from volcanic basalt.

CLONAL SELECTION:
Dijon 76, 95, & 548

COOPERAGES:
French oak barrels, mainly from Nevers, from Louis Jadot's cooperage. Neutral barrels used for White Burgundy aging in France before our use.

HARVEST DATES:
August 30th - September 22nd, 2016

BOTTLING DATE: August 2017

PRODUCTION: 285 cases produced

RELEASE DATE: Fall 2018

ABV: 13.4%

ACCOLADES:
2016 - 92 points, International Wine Review
2016 - 91 points, Vinous
2016 - 91 points, Wine Enthusiast
2015 - 92 points, International Wine Review
2015 - 90 points, Wine Advocate
2015 - 90 points, Vinous

James Frey, Winemaker/Proprietor