



LAVINEA

*Single Vineyard Wines*

EST.  2014

## 2016 ELTON VINEYARD CHARDONNAY

Elton has been a favorite for a long time by numerous talented winemakers and for good reason. The vineyard has a long history, and our chardonnay block was part of the very first planting of imported Dijon Clone Chardonnay in the Eola-Amity Hills in 1993. The combination of volcanic Jory soils, gentle eastern slope and late afternoon cooling of the Van Duzer corridor winds perfects the notion of fresh fruit core surrounded by minerality & natural acidity that forms the “skeleton of the wine”, all in length, elegance, complexity and with great aging potential.

### Vineyard details

AVA: Eola - Amity Hills  
Total Acreage Planted: 93.8 acres  
Elevation: 350 - 750 feet  
Exposure: East  
Soils: Volcanic Jory Soils, basalt mother rock with iron-rich soils.  
Lavinea's Acres: 2  
Clones: 76 & 96 / 3309  
Density: 12 X 6  
Row Orientation: North/South  
Vine Age: Planted in 1993

### 2016 VINTAGE & WINEMAKING FACTS

Picking date: September 9<sup>th</sup>, 2016  
Harvest Data: 21.5 brix, pH 3.15, TA 7.5 g/l  
Pressed: Gentle & Long Champagne program  
Settled: 12 hours then racked  
Fermentation: Spontaneous native fermentation in barrels with 20% New French Oak  
Malolactic fermentation: Indigenous and 100% complete by April 11<sup>th</sup>, 2017  
Bottling date: April 5<sup>th</sup>, 2018  
Cases produced: 303  
Aging Potential: Over 8 years

### TASTING NOTES

Pale straw in color with chartreuse and silver edge, the nose opens with mineral, wet rocks and umami notes laced with citrus and orange cream soda, and soft anise. The entry is delicate on the palate with a light creamy core, the layers of pears, white peaches and honeysuckle flavors compete on the flinty and mineral finish. An elegant and long-lasting wine, with fresh layers upon layers which may demand another glass.

SRP \$60