



CORNERSTONE

CELLARS • NAPA VALLEY

2014 Chardonnay Willamette Valley

2014 Vintage

We have been looking forward to releasing our wines from the 2014 vintage. By most standards, the weather was near ideal. It was the warmest season on record in the Willamette Valley, due to higher than normal minimum temperatures. A warm spring led to an early bud break, and we enjoyed warm temperatures throughout, which accelerated ripening. The rain-free weather and mild temperatures lead to large crop loads and a ripe vintage.

The Oregon Wine Board's 2014 Oregon Harvest Report is so filled with praiseful phrases, it almost makes the reader giddy with anticipation. How could it get any better than this? "From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit."

2014 Tasting Notes

This classically styled Chardonnay offers complex aromas of ripe stone fruit and toasty vanilla with a splash of Meyer lemon. Creamy on entry, the mid-palate offers juicy Granny Smith apple, vibrant citrus with hints of orange blossoms, all wrapped around a subtle layer of spice. Complex and luscious, the minerality shines through from first sniff through the lingering finish.

2014 Winemaking Notes

Vintage:	2014
Appellation:	Willamette Valley
Sub-Appellations	52 % Chehalem Mountains 33 % Yamhill-Carlton 13 % Willamette Valley
Varietals:	100% Chardonnay
Alcohol:	13.5%
Cooperage:	25% New French oak barrels
Barrel Aging:	16 months in barrel
Production:	450 Cases
Retail:	\$50