

SEVEN SPRINGS – LA SOURCE CHARDONNAY

Willamette Valley



APPELLATION: Eola-Amity Hills AVA

BLEND: Chardonnay

WINEMAKER: Sashi Moorman and Rajat Parr

VINEYARD: _____

Seven Springs is in the Eola-Amity Hills just north of Salem, the vineyard was planted with Pinot Noir, Chardonnay and Gamay in 1984. It lies close to the Van Duzer corridor, an opening in the Oregon Coastal Range which allows cold Pacific air to flow into the valley, slowing down the ripening of these short-cycle varieties. The grapes for La Source Chardonnay are old-vine Dijon clones, sited in the lower part of the vineyard on volcanic soils

VITICULTURE: _____

From the start the vineyard has been dry farmed and grown following LIVE sustainability methods, and since 2007 it is also managed following biodynamic practices.

WINEMAKING: _____

The grapes are handpicked and gently whole bunch pressed on a Champagne press cycle. The must is then fermented in neutral oak puncheons (500l) using natural yeasts. The wine undergoes malolactic fermentation in the same puncheons, and rests on lees for 12 months before racking to tank. It has a light bentonite fining before bottling.

WEBSITE: <https://elwines.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Pure mineral and lemon peel on the nose. Focused, lively and well integrated with a long vibrant finish.