

SEVEN SPRINGS – ESTATE 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 Estate Chardonnay, Burgundian clones, comes from a block of young vines which face north-west and sit on the edge of the vineyard.

VITICULTURE: _____

The vineyard has been dry farmed from the start and grown following LIVE sustainability methods, and since 2007 it has been 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 once-used French barriques and 500l Stockinger puncheons using natural yeasts. Following fermentation, the wine stays in second use barriques and puncheons for 12 months before being racked to tank. It rests a further six months in tank, before being lightly fined with bentonite and bottled.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Aromatics of citrus, lemon curd and minerals. Beautifully balanced on the palate, lovely acidity backed by vanilla, blossom, lemon oil and a touch of roasted pineapple. A long vibrant finish.