

Phelps Creek

V I N E Y A R D S

2018 Phelps Creek “Lynette” Chardonnay Columbia Gorge

WINEMAKER COMMENT

We began winemaking trials by extending the aging of our best Chardonnay in extra-large barrels, also known as Puncheons. Pleased with the results, in 2018 we've incorporated 6 Puncheons of Chardonnay for the newly released 2018 “Lynette” Chardonnay.

PHELPS CREEK VINEYARDS

The most westerly vineyard on the Oregon side of the Columbia Gorge AVA, Phelps Creek is nestled amongst the foothills of Mt Defiance at 1200 feet elevation. Established in 1990, our small boutique winery focuses on estate grown Pinot Noir and Chardonnay varietals, annually producing 5,000 cases of wine in total. Vineyard care takes center stage in our wine production, where sustainable agricultural practices combined with careful management of the fruit yields on the vines lead to the noted luxurious intensity within our bottle.

VINTAGE

The 2018 season proceeded slightly compressed due to a stretch of mid-summer heat. Harvest began late September with ideal conditions of sunny skies, cool days and cold nights—allowing fruit to ripen incrementally. Ultimately the vintage might sear into memory for its stunningly long Autumn as the Fall weather encompassing most of October. The season made you feel blessed to live in Oregon.

WINEMAKING NOTES

Phelps Creek Chardonnay is a combination of Dijon, Wente and Davis clones. Harvesting first from our estate, the fruit is gently whole cluster pressed, with *élevage* in 33% new French Oak Puncheons to enhance texture. The second picking is slightly later due to the high elevation fruit slower to ripen. In barrel, the wine undergoes *Bâtonnage* and Malolactic Conversion to approximately 50%.

REVIEWS

92 Points - *James Suckling (August 2021) Poached-pear and peach aromas here, as well as a more savory, nutty edge. The palate has rich nougat-like flavors, together with poached peaches and baked apples. Drink now.* ~J.S.



TASTING NOTES

Combining lower and higher elevation fruit the “Lynette” expresses flesh from estate fruit and acid backbone from higher elevation grapes tended by our crew on Washington’s Underwood Mountain four miles north of our estate. The extended *élevage* in Puncheons develops mid-pallet texture, leading to a delightfully rich but balanced construction. Volcanic soils provide refined mineral notes. Meyer lemon, orange zest and a hint of cardamom segue into a seamless, lingering finish.

BOTTLE NOTES		
Harvest Date:	October 1, 2018	
Clonal Selection: 100% Chardonnay	Dijon 75/76, 96, Wente	
Puncheon <i>Élevage</i>	20 months	33% new
Bâtonnage and approximately 50% malolactic conversion		
Alc:	13.8%	
Bottling:	August 2020	
Case Production:	308	