

2019 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 2019 we've incorporated 6 Puncheons of Chardonnay for the newly released 2019 "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 2019 season began in the early days of May, this warmer than average spring was followed by a slightly warmer than average Summer, but beautifully cool Fall. Harvest began late September with ideal conditions of sunny skies, cool days, and cold nights — allowing the fruit to ripen incrementally. Ultimately the vintage allowed for plenty of hang-time and a luxurious crop of Pinot Noir.

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 (April 2022) Aromas of elderflower, honeysuckle and sliced pear. Medium-bodied. Supple on the palate with notes of beeswax and fresh flowers. A light note of maple. I like the length here. Dry. 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 2019
Clonal Selection: 100% Chardonnay	Dijon 75/76, 96, Wente
Puncheon Élevage	20 months 33% new
Bâtonnage and approximately 50% malolactic conversion	
Alc:	13.3%
Bottling:	August 2021
Case Production:	337