



trisaetum

2017 WILLAMETTE VALLEY CHARDONNAY

TRISAETUM STORY

In 2003, Andrea and James Frey founded Trisaetum in one of the few places where climate, soil, and entrepreneurial spirit combine to produce some of the world's best wines. Today, the family owned and operated winery in the heart of Oregon's Ribbon Ridge AVA produces small lots of acclaimed Pinot Noir, Chardonnay, and Riesling from its three estate vineyards.

WINEMAKER'S NOTES

This Chardonnay is a blend of our Ribbon Ridge Estate and Coast Range Estate vineyards. The 2017 shows gorgeous aromatics of orange blossom, kumquat and fresh French baguette, with spicy notes of ginger and nutty toasted oak. Bright flavors of orchard fruits and citrus zest lead to toasted hazelnuts, sourdough bread, and vanilla cream. Firm acidity carries the fruit and mineral through on the lingering finish.

VINTAGE & WINEMAKING

2017 proved to be another great vintage for Oregon. A later start to budbreak and bloom than in the previous year recalled more classic Oregon starts, while a long, dry growing season and warmer August allowed optimal fruit ripening. We harvested from our three estate vineyards over four different dates between September 13th on the Ribbon Ridge Estate; and concluded on October 16th when the last of our fruit from the Coast Range Estate made its way to the winery. All ferments started with natural yeasts and spent 11 months in barrel on fine lees.

ESTATE VINEYARDS

Coast Range Estate: 3 acres of Chardonnay are planted in a unique mix of volcanic and marine sedimentary soils on the cooler and very steep slopes of our vineyard in the Coast Range at the southernmost tip of the Yamhill-Carlton AVA.

Ribbon Ridge Estate: 2.5 acres of Chardonnay are planted in high-quartz sandstone soils at the warmest site of our three estates in the heart of the Ribbon Ridge AVA. This estate is also home to our modern winemaking facility.



APPELLATION:
Willamette Valley AVA

SOIL:
Willakenzie, Bellpine, Sitton, Wellsdale, Dupee from marine sedimentary rock. Nekia, Witzel, Gelderman and Jory from volcanic basalt.

CLONAL SELECTION:
Dijon 76, 95, & 548

COOPERAGES:
French oak barrels, mainly from Nevers, from Louis Jadot's cooperage. Neutral barrels used for White Burgundy aging in France before our use.

HARVEST DATES:
September 13 - October 16, 2017

BOTTLING DATE:
August 2018

PRODUCTION:
250 cases produced

RELEASE DATE:
Fall 2019

ABV: 13.5%

ACCOLADES:
2017 - 92 points, James Suckling
2016 - 92 points, Wine Advocate

James Frey, Winemaker/Proprietor