

CHEHALEM

2008 IAN'S RESERVE CHARDONNAY

The Wine

Entirely Dijon clone, this is our attempt to make fine white Burgundy, complete with richness, balance, and great acid structure for aging. Named for Ian Peterson-Nedry, it is our best white and, as vines continue to age, may be one of the best Chardonnays you've tasted.

Dijon Clones

Acquired from Burgundy's collection of clones selected at the University in Dijon as vineyard replants, Dijon clones are well suited to the cool climate of Oregon. Ripening as in Burgundy, slightly *before* Pinot Noir rather than two weeks afterward as was common with the original clones selected for a warmer California climate, these clones revolutionize Oregon Chardonnay. Over the last couple decades, strong cooperation between Burgundians and Oregonians, led by Raymond Bernard and David Adelsheim, respectively, resulted in a number of these clones being brought into Oregon State University's clonal importation program, the favorites being 75, 76, 95, and 96. They have been planted throughout the valley and constitute almost exclusively the source of serious Oregon Chardonnays, including Ian's Reserve and our INOX®.

The Vineyard

A south-sloping, 176-acre vineyard on a 373-acre parcel, Stoller Vineyards is one of our newest vineyards, containing state-of-the-art clones, rootstocks, and planting densities, as well as full viticultural tools such as drip irrigation. Stoller has 75, 76, 95, and 96 Dijon Chardonnay clones, at two high densities. A warm site at the tip of the Dundee Hills, elevations range from 200–600 feet and soils are Jory, a soil series of deep red volcanic loam. Site and clones assure full ripeness in all vintages.

The Vintage

The 2008 vintage saw one of the coolest growing seasons on record, with 1,976 degree-days of heat during the growing season, versus the average for the last twelve years of 2,212 degree-days, and second only to 1,968 degree-days in 1999. This vintage resembles 1999 in the counterintuitive ripeness of the crop we finally harvested, and both vintages showed very good acid levels and excellent, full ripeness at lower sugars. *Look for both whites and reds to excel this year, with very ageable wines, rich and complex from release to old age.* Lower croploads, almost half-crop in nature, also similar to 1999, brought some of this richness, with harvest dates that were two-plus weeks later than average but not experiencing significant rainfall.

STATS

Harvest Data:	Harvested 10/01–10/16/2008 from Stoller Vineyards (clones 96, 76 and 95) @ 21.7 and 22.2 brix, 7.2–8.1 g/L TA, and 3.22 pH; from 3.1 tons per acre cropload
Fermentation:	41% CY3079, 12.5% Native Yeast, 8% VL2, and 4% X16 in French oak barrels from four coopers
Cooperage/Aging:	25% new, 29% one-use, 45% older barrels; on lees with batonage & no racking for 10 mos.
Bottling:	Bottled 9/16/2009 with cold stabilization, as well as crossflow and sterile filtration
Bottling Analyses:	13.7% alcohol, 3.27 pH, 7.1 g/L TA
Cases Produced:	499 cases (750-ml bottles); 150 cases (375-ml bottles)
Suggested Retail:	\$36
Release Date:	February 2011

Winemakers' Comments

This Chardonnay is gorgeous, just coming of age after a year in bottle. Essence of candied ginger, lime, white flower and grapefruit pith complement the biscuity, brown sugar, and brioche notes seen throughout. The acidity needed structurally for a truly ageable Chardonnay is present, but it doesn't interfere with a creamy, voluptuous texture. Flavors and complexing characters include baking spices, apricot, pear, melon, custard and thyme. The balance is outstanding, the length and flavor persistence excellent for this age, and all the white essence and bright, creamy texture promises one of the best Chardonnays we've made.