



## 2016 Old Stones Chardonnay

One of our favorite wines we make, that not many people know about, is the Old Stones Chardonnay. Named for our ancient, well-drained soils and bedrocks that are up to 60 million years old here in the Willamette Valley, this special wine is sourced primarily from the Temperance Hill Vineyard, in the Eola-Amity Hills AVA, with some lending barrels from the Winery Block and the Le Pré du Col Vineyards which don't yet make it into the Sigrid program.

White gold with a green chlorophyll hue, this 12.6% alcohol beauty is very aromatic with kiwi, saffron, lemon blossom, citrus rind and wet stone mineral aromatics. There is a slight flinty, struck match note but, overall, it is floral with a bouquet of tea or savory herbs, which is quite appealing.

The 2016 Old Stones Chardonnay has flavors of citrus candies, think lemon heads, and herbal tea, like chamomile, with savory and spicy notes. There is a core of sweet citrus fruits and vibrant acidity, which gives it an opulent austerity in a very pleasurable fashion.

To me, it is like Champagne without the bubbles and deserves food pairings of oysters or fish crudo with lemon and herbs.

