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GROCHAU CELLARS

2017 Willamette Valley Chardonnay

Winery Name: Grochau Cellars

Owner/Winemaker: John Grochau

Year Founded: 2002

Winery Location: in the Eola-Amity Hills above Amity, Oregon (Willamette Valley)

About: John Grochau was first introduced to wine and the winemaking landscape in his early 20's, while racing bicycles for a French team in the Loire Valley. For several years, he raced through some of France's most revered winemaking regions including Champagne, Burgundy and the across the Loire Valley. When he returned to his hometown of Portland, Oregon, he went to work in the restaurant business and quickly discovered an even greater appreciation for wine. That passion led him to Brick House Vineyards, where he worked alongside winemaker Doug Tunnel for four years. With Grochau's restaurant experience, there was a natural progression as a winemaker to craft food-friendly wines that enhance a meal. Grochau strives to make wines that are **balanced**, **textured** and **expressive of place**. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau sources fruit from seven organic and sustainably-farmed vineyards. Grapes are hand-harvested and wines undergo a slow, natural fermentation. Working with grape varieties with a legacy in the Willamette Valley – namely Pinot Noir and Pinot Blanc – Grochau also seeks to showcase the potential of emerging varieties like Melon de Bourgogne and Gamay.

Vineyards: The fruit for the 2017 Willamette Valley Chardonnay was sourced from several nesting AVAs across the Willamette Valley, including Andrea's Vineyard in the newest Van Duzer AVA, Vivid Vineyard in the Eola-Amity Hills AVA and Brick House Vineyard in the Ribbon Ridge AVA.

Vintage: For the last three years, bud break started early, but in 2017 we saw a return to the "old normal"—at least for the first four months of the year. After a cool, early spring, bud break began in the middle of April. The summer months started off cool, but by late June, the heat came and stayed. Just as harvest approached, a rainstorm came in and slowed the vineyards' rush to ripeness, giving the grapes time on the vine for flavor and tannin development and the winery more time to take care in our picking decisions.

Winemaking: This wine spent 19 months on its lees in 8% new, French oak barrels.

Case Production: 250 Cases produced.

Bottled: May 2019



