



## 2018 Willamette Valley Chardonnay

**Winery Name:** GC Wines

**Owner/Winemaker:** John Grochau

**Associate Winemaker:** Aurelien Labrosse

**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 20s, while racing bicycles for a French team in the Loire Valley. After ten years in restaurants and four years working in wineries, he started GC Wines in 2002. The goal has always been to make wines that are balanced, textured and expressive of place. Inspired by the diversity of the Willamette Valley's soils and microclimates, we source grapes from more than twenty vineyards from all around the Willamette Valley. While Pinot Noir is our focus, we are always pushing in new directions and exploring new varieties that include Gamay Noir, Melon de Bourgogne and Trousseau. We constantly experiment with new fermentation and aging techniques to create unique expressions of a variety or to bring some subtle nuance to a larger cuvée.

**Vineyards:** Brick House Vineyard in Ribbon Ridge and Vivid Vineyard in Eola Amity.

**Case Production:** 100 cases.

**Vintage:** The growing season started with a cool spring and bud break mid-April. In the last week of April we hit an abnormal 80 degrees and this warmth sustained through August without any significant rain. We were setting up for an early and warm harvest until rain started to fall on September 11th. After months of hot weather and no rain, we received 1.25 inches over four days, giving the plants new life to finish ripening, followed by weeks of sun. The combination of the rain and mild temps let us hang the fruit longer for further flavor development, while keeping fresh acidity and moderate sugars. Due to the warm and dry summer, the size of the grapes were small, giving us higher concentration with more tannic structure.

**Winemaking:** We pick the grapes on the earlier side of ripeness to capture the fresh acidity. We gently whole cluster press the grapes; the resulting juice is settled for 2 days before going to French oak barrels for fermentation; only 10% of which are new. The wine is aged 18 months on lees with occasional stirring. The wine shows a lot of citrus fruits and lemon.



