

Chardonnay

Stainless Steel
2016



The People

Ambitious young winemaker Emery Risdall and his father, Bob, are reinvigorating this historic estate, tucked into the coastal foothills of the northern Willamette Valley. Oregon winemaking pioneer Harvey Shafer's family was thrilled to entrust the land into the care of another hands-on winemaking family. Shafer was one of the first ten people to plant vines in the area, envisioning the great wine potential of the strawberry-covered acreage — also once a cattle ranch — that he inherited from his mother decades ago.

The Vineyard

The silty loam of the estate's 30 planted acres is divided into four blocks of vines. Grapes grown include Pinot Noir, Chardonnay, Riesling, Gewürztraminer and Pinot Gris. The area's characteristic Kinton soil is accompanied by the similar, but more localized, Cornelius soil. Deep-rooted vines, some planted as early as 1972, have thrived without irrigation during the recent hot, dry summers.

Tasting Notes

Crafted without malolactic fermentation, this very dry chardonnay has residual sugars of less than 1 gram/liter. It opens with aromas of young peach and a hint of pineapple, balancing a very fruity palate with a clean, steely backbone. This wine's tropical profile offers easy drinking to toast the first vintage under the Risdall Ranch name.

TECHNICAL DATA

Varietal:	100% Estate-Grown Chardonnay
Appellation:	Willamette Valley
Barrels:	Stainless steel
Harvest Date:	September 14, 2016
Bottling Date:	May 18, 2017
Clone:	108
Alcohol:	13.0%