



# 2016 "Jura" Chardonnay

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This is our third vintage of our Jura style Chardonnay. The grapes came from Volcano Ridge in The Dalles of the Columbia Gorge.

We modeled this wine on whites from the Jura region of France. White wines from the Jura are intentionally oxidized to create a sherry-like profile with rich, nutty flavors and a slightly dry texture.

We treated this Chardonnay with a typical crush and destem. Following a native fermentation in stainless steel, the wine was moved to neutral barrels that were not opened at all for four years. That's, right, four years. This allowed the wine to slowly evaporate in the barrels, creating headspace and thus exposure to oxygen in a controlled fashion. This wine was bottled without filtration and received no sulfur.

This oxidized white pairs wonderfully with hard cheeses as well as richer fish dishes, chicken, and stews. Or you can do what we do and start your cooking with a glass as an aperitif.

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## The Vineyard

Volcano ridge sits at 1900 – 2200 ft elevation with volcanic sands and tephra (small, fused sand pebbles) which makes for excellent drainage. Vines struggle in these soils, and the intensity of that struggle is reflected in the layers of complexity and structure, in the concentrated fruit, and in the final expression of Volcano Ridge wines.

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**Varietal:** 100% Chardonnay

**Alcohol:** 13%

**pH:** 3.5

**Production:** 85 cases

**Price:** \$25

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### WINE ENTHUSIAST

93 points

"... the wine slowly evaporate in barrels for four years.

No sulfur was added, and the wine was bottled without added sulfur or filtration. The resulting is like a quality fino Sherry with aromas and flavors of saline, green olives, almond cookies, leathery tannins and a spice note similar to turmeric."

91 points - 2014 Vintage (December 2017)

CLAY  
PIGEON  
WINERY