

Iris Vineyards 2014 Chalice Estate Chardonnay



Tasting Notes: Pale gold in color, this Chardonnay offers aromas of honeysuckle, butterscotch, and baked pear. The palate is clean and crisp with baking spice, fresh pear, honeydew, and crème brulee.

Growing Season: The 2014 growing season at our Chalice Vineyard in the foothills of the Oregon Coastal Range started out early with near ideal conditions through bloom. Heading in to summer we began to experience warmer than normal days in the Eugene area with 36 summer days having daytime highs greater than 90°F. Harvest began a little early and we picked the Chalice Estate Chardonnay on October 10th and 13th. Weather remained mostly dry through harvest. The grapes came to the winery in perfect condition with beautiful apple, melon and pear flavors and aromas.

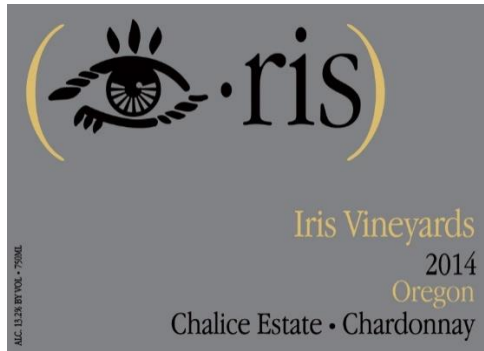
Case Production: 432 Cases

Cooperage: 50% New French Oak

Final Analysis: 13.2% alcohol; TA 5.9 g/L; pH 3.3

Vineyard Source: 100% Chalice Vineyard, C Block

Located in the Willamette Valley, twenty minutes southwest of Eugene, OR, Iris produces world-class, award winning wines from grapes grown at our Chalice Vineyard. The cool climate in the foothills of the Oregon Coast Range allows the grapes to mature slowly while maintaining the proper acid balance that is essential for producing the finest Pinot Noir, Pinot Gris and Chardonnay.



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Awards and Accolades

Double Gold from the 2016 San Francisco Chronicle Wine Competition

90 Points Wine Enthusiast

Double Gold from Wine Press NW