



2017 Lenné Chardonnay

About Lenné

Lenné was born in 2000 when Steve and Karen Lutz bought a 21 acre site near the town of Yamhill, Oregon. Steve planted 15 acres of Pinot Noir on the site beginning in 2001. The vineyard is managed and farmed by Steve and the wine is made by Steve at Owen Roe with the help of their crew. Lenné takes its name from Karen's late father Lenny, an Englishman and farmer whose spirit lives on at Lenné

The Vineyard

All of our wine comes from our 15 acre estate Pinot Noir and Chardonnay vineyard, a steep south facing slope near the town of Yamhill. The site was planted beginning in 2001 with dense spacing at nearly 2100 vines per acre. The site sits on a mixture of Peavine and Willakenzie soils at an elevation of 375 to 575 feet. The vineyard is planted to the Pommard, 777, 115, 114 and 667 Pinot Noir clones. In 2014 1200 vines of the Pinot Noir clone 777 were grafted to the 76 clone of Chardonnay. The vineyard is dry farmed and sustainably managed with minimal use of non-organic chemicals.

Vintage

The 2017 vintage was characterized by a normal bud break and wet spring. We had our first 90 degree day just prior to Memorial Day and then the weather turned cool through the end of may and beginning of June. Later in June, good weather produced one of the largest fruit sets do date at Lenné. August broke a record for the warmest on record and the heat continued into early September. Fortunately the weather turned cooler after the first week of September and we started harvest during the last week of the month. The larger fruit set delayed ripening and produced very balanced wines with good acidity and moderate alcohol, atypical for such a warm vintage. The resulting wines have beautiful defined fruit and perfect balance.

Method

The 2017 Lenné Chardonnay was gently pressed and then fermented one new French Oak puncheon, a year old puncheon and three neutral barrels. The wine sat in barrel on fine lees for 9 months then was filtered and bottled in August.

The Wine

The 2017 Chardonnay is our second Chardonnay from our steep south facing slope. The Chardonnay is a result of grafting 1200 Pinot Noir plants in 2014 to the Dijon 76 clone of Chardonnay.

Our goal is to make balanced Chardonnays that utilize oak to impart a creamy texture to the wine without being heavy handed. The resulting wine is lush but balanced with good acidity with apple and pear aromatics and a mouthwatering, creamy texture.

Best consumed from upon release and up to 5 years after. Harvested 9/26/17.,
pH 3.38, TA 6.1, 50% new oak, alcohol 13.6%, Retail Price: \$45 153 cases produced.

