



2019 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 2019 vintage was characterized by a normal budbreak in early April, and a warm, wet spring. The summer was warm with heat days similar to 2012 and 2018 which produced big, lush wines. The 2019 vintage differed from those vintages with a rapid cool down in September. Flavors were able to catch up with sugars with the extended hang time because of the cooler weather. Harvest ensued and was finished the first week in October. The resulting wines are flavorful and balanced and should be long lived.

Method

The 2019 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 using corks that have been verified to be tca free.

The Wine

The 2019 Chardonnay is our third 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 pear and bee's wax aromatics and a mouthwatering, creamy texture. Perhaps our best Chardonnay to date.

Best consumed from upon release and up to 5 years after. Harvested 10/01/19.
pH 3.38, TA 6.1, 50% new oak, alcohol 13.5%, Retail Price: \$48 *110 cases produced.*

