



Domaine J. Meuret

2014 Clos Pierre Chardonnay White Salmon Vineyard • Columbia Gorge

Vintage

2014 was the hottest on record in Washington to date. Spring was warm, resulting in an even bud break, one to two weeks earlier than normal. This was followed by a nice even fruit set in the vineyard. As we progressed into summer, things heated up and stayed there, stretching well into September. It seemed like summer would never end. Then we received a nice break from the heat, as well as some much needed precipitation. As we transitioned into fall, temperatures returned to normal and harvest was nicely extended. The wines of 2014 are rich, structured wines with deep flavors and concentration.

Vineyard

White Salmon Vineyard site dates back to the late 1800s when settlers planted wine grapes to be sold down the Columbia River. Original vines still exist, nestled along the original rock wall which serves as an entrance to our Chardonnay block. Present day White Salmon Vineyard was founded by Peter Brehm who began planting various clones of Chardonnay and Pinot Noir in the early 1990s. The vineyard lies on a rocky, east-facing bench 550 feet above Columbia River and benefits from a cool, maritime influence. Soils are a combination of “McElroy Series” exhibiting gravelly loam and “Underwood Series” with light-reddish, volcanic, clay-loam soils. Dijon 76 and 96 clones are sourced for this 100% organically grown, dry-farmed Chardonnay.

Harvest

September 20 • 22.5 °Brix • 3.42 pH • 6.6 g/L TA

Winemaking

All of the fruit was whole cluster pressed and fermented in 500-liter French oak puncheons; 40% of these puncheons were new. After a native fermentation, the wine remains in puncheon on the lees (sur lie) for approximately 16 months. Malolactic fermentation (100% complete) and regular stirring of the lees (battonage) gives added complexity and richness. Racking occurred twice before bottled unfined in March 2016.

Wine Analysis

13% alcohol • 3.52 pH • 6.2 g/L TA • 0.05 g/100mL RS

Tasting Notes

Fresh aromas of white peach, acacia blossom, cloves and lychee nut with a hint of wood toast. This wine exhibits rich, full-bodied flavors of pear, tangerine, lemon oil and salty minerals with extraordinary length. An incredibly complex wine that will be approachable in its youth, yet gracefully age. Pair this wine with lobster, pork, chicken, mildly spicy foods, smoked trout and hard, aged cheeses.

Release Date: November 1, 2016

Cases Produced: 194