

2016 BLUEBELL CHARDONNAY

WILLAMETTE VALLEY, OREGON



THE WINE:

100% Chardonnay from a single vineyard in the Van Duzer corridor area of the Willamette Valley. The Van Duzer Corridor is a cool section of the Valley where a natural gap in the mountain range allows cool, moist Pacific air to enter into the vineyards. The wine was fermented in French oak and went through partial malolactic fermentation before being aged for 11 months in 15% new French oak. Winemaker Jerry Murray made 100 cases of this vintage.

BLUEBELL:

Bluebell Wines represent the collaboration between winemaker Jerry Murray and Quigley Fine Wines to produce world-class wines in Oregon's Willamette Valley. Jerry Murray's wine making resume includes Patton Valley Vineyards, Van Duzer Vineyards, and his most recent position, winemaker at Domaine Anderson. His passion for the Pinot Noir varietal along with his overall winemaking philosophy make him a perfect partner for creating limited volume, sustainably produced wines in this very special region.

TASTING NOTES:

Color: lighter shade of gold

Aromas: yellow peach and citrus lead to hints of vanilla

Flavor & Texture: the yellow peach mingles with white fruit and citrus on the richly textured palate. Brisk acidity and good weight create a well defined mouthful

Food Pairing: grilled white Seabass with lemon, butter and fresh herbs

-DRINK NOW THROUGH 2023-