

2017 BLUEBELL CHARDONNAY

WILLAMETTE VALLEY, OREGON



THE WINE:

100% Chardonnay from a single vineyard in the Van Duzer corridor of the Willamette Valley. The Van Duzer Corridor is a cool section of the Valley where a natural gap in the Coast 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 55 cases of this vintage.

THE ESTATE:

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: pale gold

Aromas: mineral scented apple, citrus and pear with subtle hints of toast

Flavor & Texture: citrus fruit and green melon with salty mineral; the body is rich and full yet the laser like acidity provides verve and freshness

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

-DRINK NOW THROUGH 2023-