

2018 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 malolactic fermentation before being aged for 12 months in 20% new French oak. Winemaker Jerry Murray made 75 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: apple, citrus and pear with subtle hints of minerals and toast

Flavor & Texture: citrus fruit and crisp, green melon with saline minerals; the body is round and yet the laser like acidity provides verve and freshness

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

-DRINK NOW THROUGH 2025-