



## GOODFELLOW CHARDONNAY

### WHISTLING RIDGE VINEYARD

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Marcus Goodfellow and his partner in crime at Goodfellow, Megan Joy, work with vines from some 21 acres in northern Willamette Valley and make an average of 4,000 cases annually. Sustainable farming, non-irrigated, old vines provide the domaine the opportunity to produce intense, site-specific wines with an old-world intensity and character.

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#### VINEYARD

- Site:** Whistling Ridge Vineyard is located in the heart of Oregon's Willamette Valley in the small Ribbon Ridge AVA. It sits ridge-top in the western edge of the AVA, where the wines catch the daily winds that blow in.
- Soil:** Shallow marine sedimentary soils from rocks 40 to 50 million years old.
- Vines:** From a single acre of own-rooted, dry-farmed mixed clonal plantings.
- Varieties:** Chardonnay.

#### CELLAR

- Vinification & Aging:** Pressed into small tanks for a brief settling before aging in one new and one neutral 600L puncheon on the lees for 18 months with only brief stirring at the end of fermentation.
- Production:** ~70 cases.
- Profile:** Elegant, with linearity and nuance.
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