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GROCHAU CELLARS

## 2015 Willamette Valley Chardonnay

**Winery Name:** Grochau Cellars

**Owner/Winemaker:** John Grochau

**Year Founded:** 2002

**Winery Location:** in the Eola-Amity Hills above Amity, Oregon (Willamette Valley)

**Origins and Winemaking:** John Grochau was first introduced to wine and the winemaking landscape in his early 20's, while racing bicycles for a French team in the Loire Valley. For several years, he raced through some of France's most revered winemaking regions including Champagne, Burgundy and the across the Loire Valley. When he returned to his hometown of Portland, Oregon, he went to work in the restaurant business and quickly discovered an even greater appreciation for wine. That passion led him to Brick House Vineyards, where he worked alongside winemaker Doug Tunnel for four years. With Grochau's restaurant experience, there was a natural progression as a winemaker to craft food-friendly wines that enhance a meal. Grochau strives to make wines that are **balanced, textured** and **expressive of place**. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau sources fruit from seven organic and sustainably-farmed vineyards. Grapes are hand-harvested and wines undergo a slow, natural fermentation. Working with grape varieties with a legacy in the Willamette Valley – namely Pinot Noir and Pinot Blanc – Grochau also seeks to showcase the potential of emerging varieties like Melon de Bourgogne and Gamay.

**Bunker Hill Vineyard:** Located in the South Salem Hills, Bunker Hill is LIVE certified and making the move towards Organic. Chardonnay was planted in the mid 1990's at 550-600 feet. Vineyard soil composition is predominantly Nekia.

**Fermentation:** Grapes were picked on the early side to retain good acidity and whole cluster-pressed at the winery. The juice was settled for 24 hours before transfer to neutral oak barrels. The juice was inoculated with three different strains and fermented in barrel with occasional lees stirring. Once dry, the wine completed malolactic and remained sur lie for 18 months.

**Winemaker note:** "We finally made a Chardonnay! I wanted to make a Chardonnay for a long time but didn't want to do it until we found a site that we loved. We were lucky to find Bunker Hill."

**Bottling:** The wine was bottled on April 22nd, 2017. 280 cases were produced.

