



REX HILL

2016 Jacob-Hart Estate Vineyard Chardonnay

APPELLATION:	<i>Willamette Valley, USA</i>
VARIETAL COMPOSITION:	<i>100% Chardonnay</i>
HARVEST DATA:	<i>September 5 – September 25, 2016</i>
VINEYARD SOURCES:	<i>100% Jacob-Hart Estate</i>
CELLAR TREATMENT:	<i>French Oak, aged 11 months in oak barrels & concrete egg, 14% New Oak</i>
DATE BOTTLED:	<i>November 28, 2016</i>
PRODUCTION:	<i>162 cases (12/750 ml)</i>
BOTTLING CHEMISTRY:	<i>pH 3.32, TA 6.0 g/l, alcohol 14.1%</i>

TASTING NOTES:

Toasty notes of warm balsa wood and crème Brule mix with ripe Meyer lemon, Golden Delicious apple, apricots and just a hint of baking spices on the nose. There is a breadth to the aroma of the wine that points to the richness of the palate, and the result doesn't disappoint. Round, mouth-filling and intensely satisfying, the palate is redolent of ripe apples, Bosc pear and lemon rind with an underlying creaminess. Modern cool climate Chardonnay with a distinct nod to the Old World, this is a wine built to age but showing beautifully for immediate enjoyment.

REX HILL WINES ARE MADE FROM 100% WILLAMETTE VALLEY GRAPES GROWN SUSTAINABLY. WE HAND PICK, HAND SORT, AND HAND CRAFT OUR WINES USING SMALL FERMENTERS AND SMALL FRENCH OAK BARRELS AND DRAW ON YEARS OF EXPERIENCE IN THE WILLAMETTE VALLEY, WHERE WE HAVE BEEN OPERATING SINCE 1982, AS WELL AS EXPERIENCE IN OTHER PREMIER GROWING REGIONS AROUND THE WORLD.

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Hand-picked Hand-sorted Family owned since 1982



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2016 VINTAGE NOTES:

The 2016 vintage was one of contrasts. Spring started with a bang as we saw record warm temperatures push budbreak and flower earlier than ever across Oregon. This heat interspaced with rain led to very fast growth and heightened mildew pressure. We believed we were in for another 2015 vintage as we moved into the summer, but 100 degree days gave way to mild temperatures across Oregon through the summer months. This modulation of temperature slowed the growth of the vines and ripening of the fruit and we moved through veraison and into harvest. Veraison was extended in some vineyards with almost three weeks from the start to the end. This additional time for the fruit to change color and move into its final ripening phase led to a long and stretched out harvest. Before we started picking, we experienced a heat wave with temperatures in excess of 100 degrees over several days. This heat pushed some of the earlier vineyards to ripen quickly and we had to work quickly to bring the fruit in before it became overripe. All in all, we saw beautiful (if hot at times) weather, a little lower yields than projected and tremendous fruit that was clean, concentrated and ripe. In some ways we have had an embarrassment of riches with a tremendous run over the past few vintages that has continued with 2016.