



REX HILL

*2018 Willamette Valley
Seven Soils Chardonnay*

PAST VINTAGE

91 PTS

Wine Enthusiast

A blend of Chardonnay from select Willamette Valley vineyards chosen for complexity, fermented and aged in small French oak barrels for depth and longevity.

2017 WINE ADVOCATE'S
EXTRAORDINARY WINERY
— of the —
AMERICAS



APPELLATION: *Willamette Valley*
 VARIETAL COMPOSITION: *100% Chardonnay*
 HARVEST DATES: *September 18th - October 4th, 2018*
 VINEYARD SOURCES: *42% Jacob-Hart, 20% Carabella, 17% Sims, 11% Sunny Mountain, 10% Two Mules*
 CELLAR TREATMENT: *Aged 11 months French oak, 14% New Oak, & 2 months stainless*
 DATE BOTTLED: *December 10, 2019*
 PRODUCTION: *975 cases (12 / 750 ml)*
 BOTTLING CHEMISTRY: *pH 3.4, TA 5.8g/L, Alcohol 14.1%*

TASTING NOTES:

The 2018 REX HILL Seven Soils Chardonnay is complex and bright, with a golden straw, slightly burnished color. On the nose, aromas of lemon peel, quince, whole cream, apple, pear and white flowers present. The rich palate has a silky texture with creamy flavors, hinting of toasted almonds or macadamia nuts, citrus slices drizzled with honey, as well as notes of green tea and crème brûlée with caramel undertones. The wine finishes long and juicy, promising age worthiness. Very Oregonian.

2018 VINTAGE NOTES:

Across regions, budbreak was early to normal, followed by unusually dry conditions in the early growing season for Northern Oregon and storms in Southern Oregon until flowering. The result was a fairly compressed bloom period in all four growing regions. Fruit set was average to high, requiring crop adjustment in some areas. The peak of the season brought the longest rainless period on record (90+ days), but moderate daytime temperatures and nighttime lows took much of the pressure off of the vines. The harvest period saw some intermittent showers, but not enough to affect fruit quality. Fruit chemistry was well balanced across regions, making 2018 one of the best vintages of the decade.

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