



2006 WHEATLAND CHARDONNAY

Blend: 94% Chardonnay
6% Viognier

Vineyard Sources:

Del Rio Vineyard
Rogue Valley, Southern Oregon

Winemaking: All stainless fermentation. Stirred on lees for 4 months after primary fermentation. Half the lots underwent secondary fermentation to lower acidity and enhance mouthfeel. Viognier blended in for aromatics and body. Bottled July, 2007.

Tasting Notes:

An all-stainless steel fermentation makes this unoaked chardonnay dry, crisp and refreshing. The addition of a small amount of viognier at blending enhances the intensity of floral aromas of violet, honey and chamomile. Flavors of apricot, peach, apple and grapefruit come across in tasting. The wine has a clean finish, with citrus and flinty mineral notes. Perfect when paired with fish and shellfish dishes, and great as an aperitif.

89 Points Wine Spectator (4/30/08) Best Buy! **Oregon Wine Press Pick of the Month (11/07)**
Silver Medal – 2008 Oregon Seafood and Wine Festival **Bronze Medal – 2008 Dallas Morning News Wine Competition**

Release Date: September 2007 **Cases Produced:** 420

The Winery

Wheatland Winery is a family owned and operated winery located north of Salem near the Eola Hills and the historic Wheatland Ferry. Wheatland has been producing wine since the 2002 vintage and our vineyard was planted in 2004 with the varieties Pinot Gris, Riesling and Pinot Noir. In addition to grapes grown at our own vineyard, Wheatland also uses grapes from a number of select vineyards throughout Oregon, from the Willamette Valley, Rogue Valley and Columbia Valley regions. Wheatland Winery produces wines under the Wheatland name, and also under the Arcane Cellars brand, which is our reserve label. Our wines include Pinot Gris, Chardonnay, Riesling, Viognier, Pinot Noir, Syrah and Cabernet-based blends.

The Winemaker

Jason Silva, the winemaker, has been making wine ever since his father planted the family's first vineyard over 20 years ago. He received formal training at the Northwest Viticulture Center, where he honed his skills in commercial cold-climate winemaking. Jason's extensive background in science and the liberal arts allows him to bring a diversity of knowledge and innovation to his winemaking. Jason believes in combining scientific rigor with creative artistry—seeking the perfect viticultural alchemy. His father, Jeff Silva, is the vineyard manager and has been managing vineyards in the Willamette Valley for many years.