



## Gothic 'Ophelia' Chardonnay 2013 Edition

A barrel-fermented Chardonnay of uncommon complexity and character named after the star-crossed noblewomen from Hamlet.

Gothic's 'Ophelia' Chardonnay is a companion to our 'Nevermore' Pinot Noir, where we source fruit from throughout the Willamette Valley in order to produce the best possible wine, each vintage. Some of these vineyards are farmed bio-dynamically, and most employ organic viticulture. All our fruit is farmed with a deep respect to the land on which the vineyards are planted, and the surrounding nature. 2013 is the third vintage for our 'Ophelia' Chardonnay. We all agree it is our best.

2013 was a tumultuous and very successful vintage. A warm and early spring provided our vines with a small head start and healthy fruit set. The subsequent temperate summer bestowed beautiful conditions under which our fruit ripened slowly and evenly, consistently about two weeks ahead of normal conditions. We harvested our Chardonnay during the last week of September. The first week of October, Typhoon Pabuk dumped 5+ inches of rain on the Willamette Valley, an event which had far reaching implications for Pinot Noir throughout the Valley.

Post harvest, our Chardonnay was whole cluster pressed and fermented in barrel, approximately 25% of which was lightly toasted new French oak. Judicious batonnage was used during elevage, and the wine was bottled after 14 months in barrel.

### Tasting Notes

We are thrilled with the overall balance of this wine. Flavors of yellow pear and apple blend seamlessly with hints of oak. A lush, medium, mouth-feel is complimented by a complex texture and crisp and dry, lingering finish.

400 cases produced.

[www.gothicwine.com](http://www.gothicwine.com)