

00 Wines

EGW Chardonnay

2019

Tech Specs

Type:	White Still Wine
Ingredients:	chardonnay
Region/Subregion:	Oregon, Willamette Valley
Organic?	yes
Vegan?	yes
ABV:	13%

A closer look...

Total Production:	702 cases
Soil:	Jory, Nekia (volcanic); Nekia (volcanic); Chehulpum (sedimentary); Willakenzie (sedimentary)
Age of Vines:	1979; 1995; 2014; 2005
Climate:	The Willamette Valley is one of the coolest winegrowing regions in North America, and while enjoying extended daylight hours during the growing season, albeit a high diurnal shift to cooler nights. Through the rest of the year the region is relatively mild, with cool, wet winters, and warm dry summers. This temperate climate, combined with coastal marine influences of the Pacific ocean, make the gentle growing conditions within the Valley ideal for cool climate grapes
Farming Methods:	Although 00 purchases all of their fruit from trusted grower-partners (many of whom have been represented by Chris Hermann's law firm over the years), their exacting standards call for organic practices and low yields to improve concentration.
Fermentation Methods:	Much like his previous home Coche-Dury, consulting winemaker Pierre Millman uses the "black chardonnay method," which includes a pre-press foot crush, overnight skin contact, and is followed by a longer-than-average press cycle to allow for maximum phenolic extraction. No sulfur is added to the press pan, and juice immediately goes into barrel without settling. Fermentation occurs spontaneously.
Winemaker:	Pierre Millman
Elevage:	12 months in 20% new french oak, followed by 6 months in stainless steel on the fine lees, without any bottling. Cooperage is 25% Damsy, 50% Cadus, and 25% Mercurey.
Fining/Filtration:	no fining or filtration
Acidity:	ph 3.3, TA 6

All about this bottle

00 Wines is a global producer specializing in rare Chardonnay and Pinot Noir bottlings from the cool climate regions of Oregon's Willamette Valley, as well as Burgundy, and Champagne. The Hermann family officially founded 00 Wines in 2015, but their roots run deeper across Oregon and Europe. Their relentless pursuit of the extraordinary and their entrepreneurial vision goes back for many generations to include a mineral water bottler and a textile business in Germany, and a Douglas Fir nursery in the United States. As the head of the family today, Chris Hermann (a Carlton native) and his wife Kathryn have turned their attention to the world of fine wine. The 2018 EGW (extra good white) is an annual effort to showcase the depth of flavors and aromas typical of old-vine Willamette Valley Chardonnay.

As a barrel selection of four vineyards, the EGW is based on a mix of both Dijon clones (like the VGW), and Wente 72 and 108 heritage clones. The wine is certainly more rich on the palate, without sacrificing the wonderful acidity of the VGW.



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