



Willamette Valley, OR

## The Wine

Many know that Alchemists have been trying to transform common metals into precious metals for millenniums. Not as widely known is the Alchemist's practice of plant alchemy, which transforms simple elements of nature into something with valuable healing powers. Our approach to winemaking parallels this alchemic process. Beginning with a simple fruit and through fermentation transforming it into something so much more. The transformation of grapes into wine is our Alchemy... our elixir of life... our Philosopher's Stone.

The 2012 Alchemist Chardonnay has aromas of lemon, peach, and cream. In the mouth this wine has intensity and power. The fruit is concentrated but the acidity of this wine gives it length and dimension.

## The Vintage

The 2012 harvest was a welcome change from the prior two vintages. The growing season started off with our typical stretches of warm and cold weather. We did experience some cool weather during flowering which caused an irregular crop in Pinot Gris but Chardonnay seemed to fair much better. The summer was defined by warm, dry stretches but the absence of really high temperatures made for great conditions to ripen our crops. As we neared harvest the weather cooled but remained dry which allowed fruit to ripen slowly leaving us with great flavor development and good phenolic maturity. The 2012 vintage produced Chardonnays with huge fruit intensity and grip.

## Technical Notes

The Chardonnay was whole cluster pressed. Settled cool for 48 hours, then transferred to a combination of new and used French oak barrels and small stainless barrels for fermentation. The wines were fermented cool over a couple months. We then selectively allowed some of the wines to undergo malolactic fermentation aged in 100% French oak for 10 months.

**Appellation:** Willamette Valley

**Vineyard Source:** 44% Carabella Vineyard, 40% Chehalem Mountain Vineyard, and 16% Kraemer Farms.

**pH:** 3.36 **TA:** 6.6 g/L **RS:** Dry

**Release Date:** May 2014

**Alcohol:** 14.5% by volume

**Cases Produced:** 135

**Bottle Size:** 750 ML