## SHEA WINE CELLARS WILLAMETTE VALLEY CHARDONNAY



100% Chardonnay. Aromas of ripe peach, white nectarine and melon, with minerality and a hint of walnut. Minerality and stone fruits continue on the palate. Bright acidity creates a crispness that's perfect for food pairing or sipping on its own.

Shea vineyard sits on sedimentary soil over fractured sandstone. Shea was one of the early vineyards in this area of Yamhill County and on this soil type. Today, the vineyard is surrounded by some of the premiere wineries making Pinot noir in the "New World." The fruit for this wine comes from Shea Vineyard Blocks 4 and 21. It sees 10 months in 16% new French oak; 84% previously filled barrels.

Founded by Dick and Deirdre Shea in 1996, Shea Vineyard was first planted to wine grapes in the late 1980s. They grew grapes for more than 10 years supplying some of the best winemakers in the area with fruit, including Ken Wright Cellars, Beaux Freres, Patricia Green Cellars, Westrey Wine Company, Panther Creek Cellars, Raptor Ridge and St. Innocent. In 1996, Shea decided to start his own winery, and today Shea Vineyard, which lies at the heart of Oregon's Yamhill-Carlton District, is a 200-acre vineyard property with 140 planted acres, 135 of which are planted to Pinot Noir vines with the balance planted to Chardonnay. Roughly 25% of the Pinot Noir fruit produced each year is used by Shea Wine Cellars for its releases. The remaining fruit is sold to some of the finest winemakers in Oregon and California. *The Wine Enthusiast* in its annual review of Oregon wines in December 2000, wrote, "It is no coincidence that our two top rated wines... were made from fruit from Richard Shea's perennially superb Willamette Valley vineyard."

The intention of Shea Wine Cellars is to continue to make small quantities of world class Pinot noir and Chardonnay.

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## Tasting Note:

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100% Chardonnay. Minerality & stone fruits such as peach & white nectarine start on the nose & continue onto the palate; bright & crisp.

## Shelf Talker:

