

Longplay

Analog Wine for a Digital World™
no overdubbing, no remixing

Longplay™ 2008 “Jory Slope” Chardonnay, Lia’s Vineyard

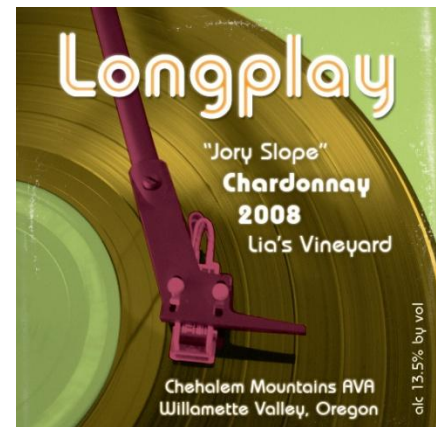
Harvest: October 27, 2008
Vineyard: Lia’s Vineyard
Chehalem Mountains AVA
Vine Age: 17 years
Clone: 100 percent Wente
Yield: 1.1 tons per acre
Brix at Harvest: 23.2
pH: 3.60
TA: 5.20
Alcohol by volume: 13.6 percent
Residual Sugar: 1.58 g/L.

Cellar: Three separate barrel-fermentation lots: two with different strains of commercial yeast and one uninoculated; approximately 200 days of active fermentation. Eleven months on primary lees with stirring; seven months on secondary lees

Winemaker: Aron Hess

Bottled: May 2010

Production: 111 cases



We’ve said wine is like music. There are many different genres and styles. And “best” is more a question of taste than absolutes. We craft authentic wines with real character that reward those with the patience to explore a wine and watch it develop and change as the evening unfolds.

Our 2008 Lia’s Vineyard “Jory Slope” Chardonnay is an alluring wine that is full-bodied yet sleek. The bright acidity is complemented by subtle minerality and a pleasant earthiness. Nose of star fruit and Asian spice. Tropical fruit on the palate accompanied by rich mouth feel. It is a pure expression of the 2008 vintage from our vineyard.

In this exceptional vintage, we dubbed the reserve-quality wine “Jory Slope” in recognition of the soil in which the own-rooted vines grow. This block has bright orange/red soil and is one of the steepest and highest in our vineyard.

The wine is a bit like a classic bossa nova: elegant and light on its feet, but with a spicy, earthy beat that makes us want to dance.

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