



EVERGREEN  VINEYARDS

2007

*Spruce Goose*  
OREGON CHARDONNAY

## TASTE

This elegant and non-traditional Chardonnay was Aged for 6 months in Stainless steel and has a sophisticated aroma of ripe melon, sweet pears, and subtle lemon followed by crisp steely finish.

## PAIRING

- Grilled Vegetables
- Roast Pork Loin
- Braised Poultry

## DATA

ALCOHOL  
12.1%

PH  
3.42

RESIDUAL SUGAR  
0.05%

VOLUME  
750 mL

FERMENTATION  
Stainless Steel

RELEASE DATE  
June 2009

PRODUCTION  
812 Cases

## NOTES



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WILLAMETTE VALLEY

OREGON CHARDONNAY

## Vintage

The Willamette Valley's 2007 growing season started with a warm spring, which cooled during the summer. Rain fall towards the beginning of harvest created a few challenges, making crop picking difficult. We stood our ground and let the grapes continue to ripen by letting them hang until the weather cleared between rains. Our patience paid off giving us lively, fragrant wines with higher acid levels and lower alcohol contents.

## Vineyard

The Spruce Goose Chardonnay was sourced from our Spruce Goose Vineyard, located in front of the Evergreen Aviation Museum, home of the *Spruce Goose* in the North Willamette Valley. Under the viticultural expertise of Laurent Montalieu this flat land vineyard has been coaxed to produce an array of award winning wines.

## About Our Winery

In 1989 we started our foray into the wine industry with the purchase of a Pinot Noir vineyard and since then have been planting Pinot Noir, Pinot Gris, Chardonnay and Riesling grapes in the lush, fertile land of the Willamette Valley, Oregon's internationally renowned wine country.

Evergreen Vineyards family of award winning wines are available internationally in fine retailers, restaurants, markets and in our tasting rooms, located inside the Evergreen Aviation and Space Museum.

  
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3850 Three Mile Lane | McMinnville, Oregon 97128

Toll Free: 866.434.4818

Fax: 503.434.4211

sales@evergreenvineyards.com

www.EvergreenVineyards.com