



REX HILL

2008 Reserve Chardonnay

APPELLATION: *Willamette Valley, Oregon, USA*

VARIETAL COMPOSITION: *100% Chardonnay*

HARVEST DATA: *Hand-harvested on 10/17-10/28, 2008*

VINEYARD SOURCES: *Multiple high-quality Willamette Valley vineyard sites*

CELLAR TREATMENT: *Fermented & aged 15 months in French oak barrels with approximately 15% new oak: complete malolactic fermentation*

DATE BOTTLED: *January 21, 2010*

PRODUCTION: *170 cases (12/750 ml)*

BOTTLING CHEMISTRY: *pH 3.29, TA 6.5, Alc. 13%*

TASTING NOTES:

The 2008 REX HILL Chardonnay is a beautiful, bright yellow gold with golden wheat highlights. Flashes of nectarine, lemon zest, ginger snaps, and orange blossom develop into more complex aromas of hazelnuts, toasted sesame, quince and crème brûlée. The palate is equally compelling and seductive combining a persistent thrum of acidity with a generous and lush mouthfeel and pure intense flavors of minerals, flowers and stone fruits. A deliberate, long, clean finish leaves an impression of a wine with great power, density and balance that will only continue to become more complex over the next 10-15 years.

VINTAGE NOTES:

Oregon's Willamette Valley was blessed with a wonderful 2008 harvest. Weeks of late great weather and small berries responsible for lower than expected yields (1-1.5 tons/acre) resulted in one of the finest vintages on record. It is a vintage defined by the vineyard rather than the weather because each site developed fully to reveal their pedigree. 2008 Willamette Valley wines have elegance, structure, concentration and a definite sense of place.

Hand-picked Hand-sorted Family owned since 1982

800.REXHILL 30835 N Hwy 99W Newberg, Oregon 97132 REXHILL.COM



REX HILL

2008 Reserve Chardonnay

APPELLATION: *Willamette Valley, Oregon, USA*

VARIETAL COMPOSITION: *100% Chardonnay*

HARVEST DATA: *Hand-harvested on 10/17-10/28, 2008*

VINEYARD SOURCES: *Multiple high-quality Willamette Valley vineyard sites*

CELLAR TREATMENT: *Fermented & aged 15 months in French oak barrels with approximately 15% new oak: complete malolactic fermentation*

DATE BOTTLED: *January 21, 2010*

PRODUCTION: *170 cases (12/750 ml)*

BOTTLING CHEMISTRY: *pH 3.29, TA 6.5, Alc. 13%*

TASTING NOTES:

The 2008 REX HILL Chardonnay is a beautiful, bright yellow gold with golden wheat highlights. Flashes of nectarine, lemon zest, ginger snaps, and orange blossom develop into more complex aromas of hazelnuts, toasted sesame, quince and crème brûlée. The palate is equally compelling and seductive combining a persistent thrum of acidity with a generous and lush mouthfeel and pure intense flavors of minerals, flowers and stone fruits. A deliberate, long, clean finish leaves an impression of a wine with great power, density and balance that will only continue to become more complex over the next 10-15 years.

VINTAGE NOTES:

Oregon's Willamette Valley was blessed with a wonderful 2008 harvest. Weeks of late great weather and small berries responsible for lower than expected yields (1-1.5 tons/acre) resulted in one of the finest vintages on record. It is a vintage defined by the vineyard rather than the weather because each site developed fully to reveal their pedigree. 2008 Willamette Valley wines have elegance, structure, concentration and a definite sense of place.

Hand-picked Hand-sorted Family owned since 1982

800.REXHILL 30835 N Hwy 99W Newberg, Oregon 97132 REXHILL.COM