

## Maison Noir

### *Knock On Wood Chardonnay*



The first vintage began in 2010. Sourced from mid-slope vineyards on hillsides of the Yamhill-Carlton AVA in the Willamette Valley. The grapes are hand harvested and go through a long and cool stainless-steel fermentation. Malolactic fermentation is blocked to preserve freshness with no oak application.

Grape varieties : Chardonnay

Altitude : 150-200m ASL

Vineyard age : 25-35 years old

Grape yield : 2.5 tons per acre

Exposure : Southeast

Soil : Willakenzie - Loess and sedimentary clay

Alcohol : 13.5%

Tasting notes :

Racy and lean on the palate with notes of honeydew melon, starfruit, pear, and salty minerals. This is an ideal pairing for raw seafood.

