

# PARKHURST

## WINE CELLARS

### Parkhurst, Chardonnay 2016, Rogue Valley

This partial barrel fermented Chardonnay hails from a small vineyard high in the rolling hills outside Jacksonville. The Dijon clones grown there mature during the long, cool growing season before hand harvesting. The new wine ferments and ages in a variety of French oak barrels. The best barrels are blended and given a light filtration before bottling. Pure perfection in the balance of fruit complexities, barrel aging and the artful craft of the winemaker.

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### Region

The Rogue Valley boasts a variety of microclimates ideal for producing wines of wonderful character and unique persona. Our goal is to show off the unique voice of the Rogue Valley through a diversity of limited offerings while continuing to offer several wines as ongoing bottlings of our “Rogue Valley Exclusive” portfolio.

[ParkHurstwine.com](http://ParkHurstwine.com)

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## PARKHURST CHARDONNAY



### Appellation

Rogue Valley  
Carpenter Hill District  
Frink Vineyard  
Elevation 2,000 Ft

### Maturation

25% Barrel Fermented,  
once used French Oak  
75% Twice used French Oak

14 Months  
Full Malolactic

### Harvest Date

September 6, 2016

### Alcohol

14% by volume

### Clonal Selection

Dijon Clone #76 & #95

