



**WHERE**  
USA

**WHAT**  
WHITE

**WHEN**  
CELEBRATE BEING  
PUBLISHED, ANYWHERE

## EISOLD-SMITH CHARDONNAY

Precious, too-cool-for-school white that tacitly apologizes for privilege while excelling technically and socially.

*eisold-smith*

**WINEMAKER** Adam Smith

**VITICULTURIST** Lauren Eisold

**REGION** Willamette Valley,  
Oregon

**GRAPE VARIETY** Chardonnay

**SOIL** Mainly volcanic

**AGE OF VINES** Planted around 1997

**PRODUCTION** 3,600 bottles



that you are just marching well ahead of the pack. Just keep doing what you do, the exact way you see fit. I would gladly hold your hand if only for a minute.

### CONCEPTUAL DOPPELGÄNGER

Existing in the light of the future can be a lonely place to shine. It's not for everyone. Many will see you as a heretic and others will treat you with bemused condescension. And then you soar and they will all look up and say they saw it coming. This shouldn't annoy, but serve as proof positive

**VITI VINI** Organic and biodynamic farming, hand picked, whole cluster pressed for 8 hours, a slow, manual process, that allows a little maceration to curb any bitterness, also a small amount of oxidation, no additives in the press pan. Racked dirty into barrels, 30% new, mainly 228L and one puncheon, where the juice settles naturally. The barrels are left outside to warm up and initiate a natural fermentation. On lees all 12 months in barrel. A little battonage, and a small dose of SO2 after MLF. Bottled unfiltered and cold stabilized.

**PRODUCER** Power couple, Lauren Eisold and Adam Smith started making wine together in 2009. The quality of what they produced was instantly recognized when their first vintage made the Wine Spectator Top 100. Lauren's the farmer. From Germany, she has wine production in her roots and has spent her career developing some serious expertise. She is now quite well known in Oregon as a premier grower and expert in biodynamic practices. Adam is a rockstar at heart, but also with wine in his blood having grown up in the Sierra Foot hills of California. It

was a record label that brought him to Portland in 2003 and kicked off his wine career as well. Seeking to supplement his income in Portland, he got his first industry job as a cellar hand at Domaine Serene and things evolved from there. Lauren and Adam make expressive and authentic wines. Wines they appreciate and they themselves enjoy drinking. Void of any pretense, the hand drawn paper plane on the labels reflect what they refer to as their 'family crest', artfully crafted at a bar in downtown Portland and a nod to their early days.

