2022 **CHARDONNAY** WILLAMETTE VALLEY

OREGON



ur Willamette Valley Chardonnay is bottled each spring following harvest. This wine is made to showcase the vibrancy and elegance of Chardonnay grown in Oregon's Willamette Valley.

VINTAGE

The 2022 vintage was a rollercoaster of a season. The season began with a frost event that affected many parts of the Willamette Valley. Our Estate was spared on account of our later than average budburst date, but most feared the loss of their entire crop. Ample spring rains followed and contributed to bountiful yields across the Valley. We were then graced with one of the longest seasons in the last decade, one that lasted well into October with sunshine and 80F days. It was an astonishing vintage and a winemaker's dream come true.

TASTING NOTES

Light straw yellow in color. The nose is bright and airy with notes of fresh pear, lemon verbena, and a hint of fresh ginger and nutmeg spice. The palate is light and crisp, with a surprisingly savory finish.

- Rachel Rose, Winemaker. Summer 2023.

VINEYARDS

55% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

15% Stand Sure Vineyard · Eola-Amity Hills · Willamette Valley · Oregon

15% RPG Vineyard · Eola-Amity Hills · Willamette Valley · Oregon

15% Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 550

FERMENTATION STYLE: Fermented in 30% Sandstone, 10% NFO, and 20%

once-filled French Oak with native and cultured yeast. Aged for 8 months.

pH: 3.43 TA: 6.2 g/L ABV: 12.8%

CELLARING

1-6 years post vintage. 2023 - 2028