2021 CHARDONNAY WILLAMETTE VALLEY

OREGON



Our 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 2021 Oregon harvest will be one to remember. It was dry with heat spikes throughout the summer. Fortunately, the grapes were unaffected by the historical "Heat Dome" that descended upon us in June. The fruit was beautiful and balanced, with generous aromatics.

TASTING NOTES

Pale golden yellow in color. A voluminous bouquet with brioche, pear, and light nutmeg spice. The palate feels like a wave; starting with a calm and smooth entry, then quickly transitioning into a brisk and briny midpalate. The finish is crisp with a lingering nuttiness, reminiscent of sweet almonds and honey sweetened nougat.

- Rachel Rose, Winemaker. Fall 2022.

VINEYARDS

63% Estate Grown – Bryn Mawr Vineyards \cdot Eola-Amity Hills \cdot Willamette Valley \cdot Oregon 37% Stand Sure Vineyard \cdot Eola-Amity Hills \cdot Willamette Valley \cdot Oregon

WINEMAKING

CASE PRODUCTION: 325

FERMENTATION STYLE: Fermented with native yeast in 500L puncheon barrels, and sur lie aged for 11 months.

BARREL PROGRAM: 20% new French Oak Puncheons.

pH: 3.12 TA: 8.2 g/L ABV: 13.5%

CELLARING

1-4 years post vintage for vibrant primary aromas, 5-8 years post vintage for more complex and savory characteristics.

2022-2029