

2021 CHARDONNAY

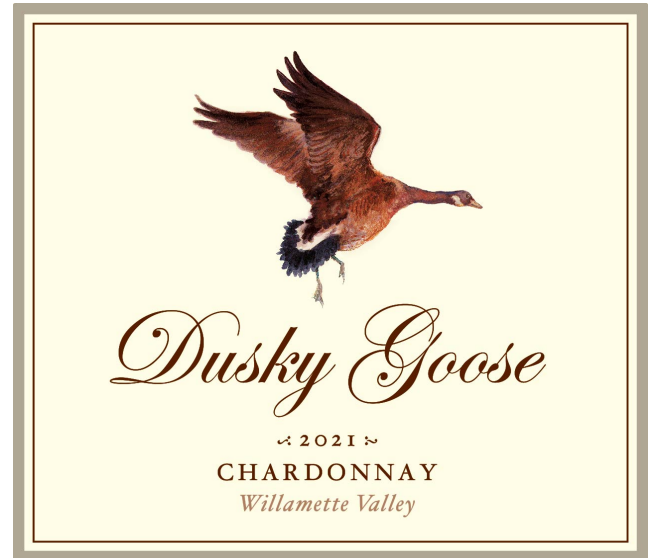
This vintage combines fruit from Fennwood Vineyard in Yamhill-Carlton and Coulee Vineyard in Eola-Amity Hills for an elegant, expressive, and unmistakably Oregon style of Chardonnay.

Vintage Notes

The 2021 growing season started with rain events at the beginning of bloom which resulted in diminished yields. The warm, dry summer was punctuated by an unprecedented heat wave. Fortunately, timing was on our side and the heat came before the fruit and vines were vulnerable to the stresses extreme heat can cause. Harvest started early and fast but, thanks to cool fall temperatures, more hang time was available without excessive sugar accumulation.

Tasting Notes

Aromas of orange blossom, jasmine, apple, peach, caramel, and lemon zest lead into a bright, focused palate. Viscous yet lively, it reveals nectarine, honey, toffee, and a savory, mineral finish.



VARIETAL
Chardonnay

AVA
Willamette Valley

VINEYARDS
53% Coulee Vineyard
47% Fennwood Vineyard

CLONAL SELECTION
73% Dijon 548
27% Dijon 77

CELLAR
11 months in French oak,
34% new

ALCOHOL
13.5%

CASES PRODUCED
356

WINEMAKER
Hans Van Dale

RELEASE DATE
March 2024

RELEASE PRICE
\$75