



2021

## WILLAMETTE VALLEY CHARDONNAY

The Willamette Valley is developing an increasingly strong reputation for Chardonnay. The grapes fare well in the cooler climates of Burgundy, France – where Chardonnay originated – and Oregon. Both regions are along the 45th parallel, producing a medium-bodied wine with pleasant acidity and fruit flavors of green apple and pear.

### TASTING NOTES

The characteristics of outstanding Oregon Chardonnay pop in this wine, first on the nose, with notes of lemon oil, white peach, pear and apple tart, and then on the palate. Flavors of lemon, pear, stone fruit with notes of melon and minerality are accompanied by a clean touch of caramelized oak and hazelnuts. The wine balances acidity and fruitiness, with complex layers of fruit and oak leading to a soft, opulent finish.

### WINEMAKING PROCESS

Fruit is whole cluster pressed and fermented in oak barrels, stainless steel and the concrete egg vessel. About half the wine undergoes a secondary malolactic fermentation, producing a soft, creamy dimension to the wine. Aged 10 months in French oak, 15% new, with weekly bâtonnage, where the lees are stirred back into the wine.

### VINTAGE NOTES

The Pacific Northwest experienced a relatively warm winter with below average precipitation. Dry conditions did not abate until September and October, making 2021 one of the driest growing seasons on record. Cool temperatures were followed by wide fluctuations in April and May. The most significant weather event came in late June when a heat dome settled over the region for three days, breaking all-time temperature records by as much as 10 degrees. Fortunately, plant growth was far enough along that damage was minimal. The growing season remained warm into October. Harvest produced very good to exceptional fruit quality.

Varietal: 100% Chardonnay

Vineyards: 23% Fern Creek, 19% Grand Oak, 12% Kennel, 12% Havlin, 10% Fitzpatrick, 9% Erratic Oaks, 8% Tall Tree, 7% Other

AVA: Willamette Valley

Alcohol: 13.5%

