



2022

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 lie along the 45th parallel and produce a medium-bodied wine with pleasant acidity and fruit flavors of green apple and pear.

TASTING NOTES

The wine displays a beautiful balance of fruit and floral notes, augmented by a hit of toast from the oak barrels. Tropical fruit flavors of grapefruit, lemon zest, lychee, papaya and lime mingle with the floral notes like plumeria, along with light barrel toast, coconut, caramel and ginger. From an approachable entry through a refined finish, this wine is robust and well-integrated – an excellent expression of Willamette Valley Chardonnay.

WINEMAKING PROCESS

Fruit was whole cluster pressed and fermented in neutral oak barrels. Aged 10 months in French oak barrels, 15% new, with weekly bâtonnage, where the lees are stirred back into the wine.

VINTAGE NOTES

Despite a heart-stopping frost on April 15, the 2022 vintage rallied to a highly successful close. Optimal conditions in late June resulted in exceptional fruit set and continued through July and August. Crop estimates in August beat expectations, giving the first indication that we had rebounded from the frost. A warm September followed by the warmest October on record accelerated ripening and boosted yields, creating a new challenge to bring in all that ripe fruit in a compressed window. Cooler fall-like conditions arrived in the last week of October when the last remaining blocks and vineyards were harvested during breaks in weather.

Varietal: 100% Chardonnay

Vineyards: 30% Tall Tree, 17% Kennel, 14% Fitzpatrick, 10% Grand Oak, 11% Fern Creek, 18% Other

AVA: Willamette Valley

Alcohol: 13.5%

