

2021 CHARDONNAY

Our Chardonnay comes from the Fennwood Vineyard in the Yamhill Carlton AVA and Coulee Vineyard in the Eola-Amity AVA. The fruit is harvested in two picks which brings excellent balance to the wine, maintaining acidity as well as richness of flavor.

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

Upon smelling this Chardonnay, you are greeted with lovely aromas of orange blossom, jasmine, warm spices, pear and lemon zest. Opening up to a bright and fresh palate full of nectarine, apple, minerality, and a savory mid-palate.



VARIETAL
Chardonnay

AVA
Willamette Valley

VINEYARDS
53% Coulee Vineyard
47% Fennwood Vineyard

CLONAL SELECTION
73% Dijon 548
27% Dijon 77

CELLAR
11 months
34% New French Oak

CASES PRODUCED
356

WINEMAKER
Hans Van Dale

RELEASE DATE
March 2024

ALCOHOL
13.5%

SUGGESTED RETAIL
\$75