

2022 CHARDONNAY

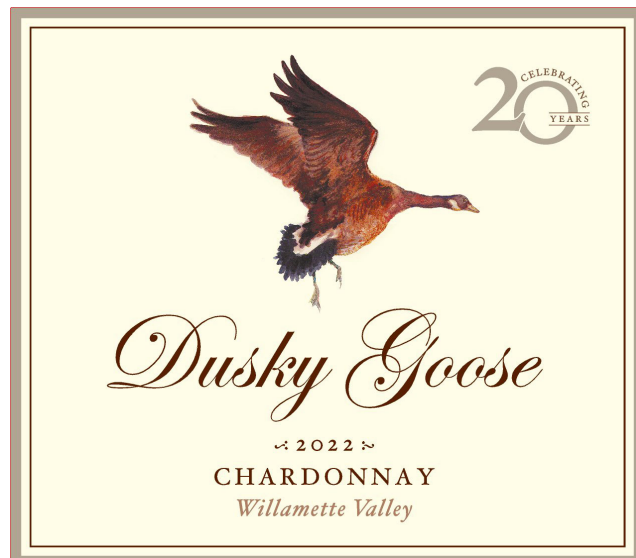
This vintage combines fruit from Fennwood Vineyard in Yamhill-Carlton and Coulee Vineyard in Eola-Amity Hills for an elegant, expressive, and unmistakably Oregon style of Chardonnay.

Vintage Notes

The 2022 vintage began with a long, wet winter, and bud break was met with a frost event that set the growing season back by nearly a month. Once the vines recovered, warm and dry conditions held steady through mid-October, giving the fruit time to fully ripen before the fall rains arrived. While yields were down approximately 40% due to the frost, the fruit we harvested was exceptional—concentrated, balanced, and expressive.

Tasting Notes

The nose opens with flinty, waxy aromas, layered with honey and a blend of spices—nutmeg, cardamom, and clove—alongside fragrant orange blossom and honeysuckle. The palate delivers a warm, round entry, lifted by fresh acidity and a crisp, savory-salty finish. Flavors of French toast, caramel, and pear meld with flinty minerality, wet stone, and marzipan.



VARIETAL
Chardonnay

AVA
Willamette Valley

VINEYARDS
82% Fennwood Vineyard
18% Coulee Vineyard

CLONAL SELECTION
45% Dijon 548
28% Dijon 95
18% Dijon 76
9% Dijon 77

CELLAR
11 months in French oak,
42% new

ALCOHOL
13.6%

CASES PRODUCED
400

WINEMAKER
Hans Van Dale

RELEASE DATE
March 2025