

THE WINE

With fruit sourced from the prized Eola-Amity Hills AVA's Eola Springs Vineyard, this Chardonnay showcases a clone fairly unique to the Willamette Valley, bringing the fruit front-and-center framed with a hint of new French oak.

EOLA SPRINGS VINEYARD

The Eola Springs Vineyard is in the Eola-Amity Hills AVA in the Willamette Valley. Located in the northern most block in the vineyard, the Chardonnay is grown in Jory soils at an elevation of 450 feet above sea level, sloping to the south.

VINTAGE

With the exception of record heat very early in the growing season, 2021 was an idyllic growing season throughout the Willamette Valley. The warmth and minimal-to-no precipitation led to a fantastic balance of acidity and exceptional, concentrated flavor.

WINEMAKER'S COMMENTS

A longer-than-normal fermentation in a cooler environment followed by aging in a mix of new French oak and neutral French oak barrels. Malolactic fermentation did not finish so this wine displays bright acidity on entry and lees stirring gives it a mid-palate creaminess that compliments the acidity.

TASTING NOTES

Lean in body and crisp in flavors of Asian pear, lemon meringue and white peach. Mid-palate creaminess compliments the citrus-laced acidity in this complex and elegant wine.



TECHNICAL DATA

Composition	100% Chardonnay Clone 15
Aging	11 Months 26% New French Oak
pH	3.24
Titrateable Acidity	6.9 g/L
Alcohol	14.1%
Bottling Date	September 2022
Release Date	October 2022
Bottle Production	508