

THE WINE

With fruit sourced from the Eola-Amity Hills AVA in the Willamette Valley, this Chablis-styled wine showcases the Clone 76 Chardonnay fruit, delivering diverse and layered fruit and a mouthwatering experience.

STILING VINEYARD

Stiling Vineyard is in the Eola-Amity Hills AVA in the Willamette Valley. The Chardonnay is grown in Jory soils at an elevation of 385 feet above sea level, facing east to southeast.

VINTAGE

2022 started out interesting, with bud break on April 25th followed by a sustained frost event throughout the Willamette Valley. Early predictions estimated a 10% to 50% crop loss throughout the valley but thankfully, we were barely impacted. Bloom was July 11th and thanks to fantastic weather, we had a solid fruit set. The summer was dry but cooler than past years, but late August, September and the first half of October were all unusually warm and dry, which presented a great opportunity for longer hang time. With the threat of rain beginning on October 22nd, we quickly harvested the week prior, with grapes fully processed by the time the rain arrived.

WINEMAKER'S COMMENTS

The fruit was harvested on October 12th at 21.3 Brix. All the fruit was hand-sorted and then pressed. After settling, the Chardonnay was fermented and aged in stainless steel for 11 months. To deliver a Chablis-styled wine, this Chardonnay was not allowed to progress through malolactic fermentation.

Suggested Retail: \$32



TECHNICAL DATA

Composition	100% Chardonnay Clone 76
Aging	11 Months in Stainless Steel
pH	3.27
Titrateable Acidity	6.2 g/L
Alcohol	12.85%
Bottling Date	October 1, 2023
Release Date	December 1, 2023
Bottle Production	59 Cases