

THE WINE

Our first-ever wine that qualifies as an Ultra Violet (a.k.a Reserve) and made available exclusively to Violet Vines Wine Club members. Use your UV flashlight for hidden messaging...

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

We focused on showcasing an amazing Chardonnay Clone 15 that is seldom used in the Willamette Valley. Fermented in French oak barrels with the goal of delivering Chablis-style wine, we stopped malolactic fermentation very early in the process to preserve the fresh, crisp taste that Oregon Chardonnay wine drinkers expect. Six weeks before bottling, we discovered two exceptional barrels that paired perfectly together.

TASTING NOTES

Toasted marshmallow notes are met with a hint of graham cracker on the palate. Asian pear and white peach flesh round out the flavor profile which evolves to a lingering mineral-driven finish.



TECHNICAL DATA

Composition	100% Chardonnay Clone 15
Aging	10 Months 9% New French Oak
pH	3.23
Titrateable Acidity	7.0 g/L
Alcohol	14.1%
Bottling Date	September 2022
Release Date	October 2022
Bottle Production	224