

THE WINE

Our inaugural Estate Chardonnay is comprised of 65% clone 95 Chardonnay and 35% clone 76 Chardonnay. On the palate the wine displays an abundance of florals and minerality making this an exceptionally elegant wine with complexity and balance.

VIOLET VINES VINEYARD

Violet Vines vineyard is comprised of 88 acres in the foothills of the McMinnville AVA in Oregon's Willamette Valley. Elevations reach 650 feet above sea level and benefit from the cool nights and steady afternoon Van Duzer colling winds. There are 26 acres of diverse varietals planted primarily on a southwest aspect in marine sedimentary and volcanic soils. The vineyard is dry-farmed with vines meticulously hand-pruned and hand-harvested.

VINTAGE

The 2023 growing season was brilliant throughout and laid the foundation for an outstanding vintage. The year started slowly with a cool, wet Spring, resulting in a slight delay in bud break. The remainder of the growing season was warm, steady and dry with only one brief temperature spike. Despite predictions of a delayed harvest, the fruit ripened and arrived on time and immediately showed great promise.

WINEMAKER'S COMMENTS

The fruit was hand harvested on September 25, 2023, then hand-sorted and pressed. The Chardonnay was then fermented and aged in Elevage barrels for nine months with weekly lees stirring. The wine nearly completed malolactic fermentation.

TASTING NOTES

Aromas and flavors of Asian pear are present but more notably exotic florals and minerality really shine through this wine from start to finish. Lightly baked pastry notes and a pleasant mouth feel texture are notable evidence of lees contact.



TECHNICAL DATA

Composition	100% Chardonnay
Aging	9 Months in elevage barrels
pH	3.15
Titratable Acidity	6.2 g/L
Alcohol	13.5%
Bottling Date	June 25, 2024
Release Date	July 19, 2024
Bottle Production	1,188