

THE WINE

A Chardonnay composed exclusively of Dijon clone 95 fruit and sourced from the famed Eola-Amity Hills AVA. With the target being the delivery of a Puligny-Montrachet style Chardonnay, this wine is full of satisfying flavor intensity, most notably peaches and drizzled honey.

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

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.

WINEMAKER'S COMMENTS

The fruit was harvested on September 23, 2023, and then hand-sorted, pressed and settled overnight. The Chardonnay was then fermented and aged in neutral and new French oak barrels for nine months with weekly lees stirring. Malolactic fermentation was nearly completed.

TASTING NOTES

Aromas of apple blossom and delicate citrus are present on the nose. Prevalent flavors of peaches with drizzled honey interplay with a hint of melon and citrus to deliver a harmonious balance and complexity.



TECHNICAL DATA

Composition	100% Chardonnay, Dijon clone 95
Aging	9 Months in French oak, 33% new French oak
pH	3.35
Titrateable Acidity	5.5 g/L
Alcohol	13.4%
Bottling Date	June 25, 2024
Release Date	
Bottle Production	876