

THE WINE

With fruit sourced from the Eola-Amity Hills AVA, this Chablis-styled wine showcases Dijon Clone 76 Chardonnay. The wine is un-oaked and displays crisp citrus notes and a bright mid-palate lift of acidity.

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 and immediately showed great promise.

WINEMAKER'S COMMENTS

The fruit was fermented and aged in stainless steel for nine months. The wine did not undergo malolactic fermentation.

TASTING NOTES

Crisp and juicy throughout, this Chardonnay shows fruit forward notes of lemon, orange and just ripe pineapple.



TECHNICAL DATA

Composition	100% Chardonnay, Dijon Clone 76
Aging	9 Months in Stainless Steel
pH	3.24
Titrateable Acidity	6.8 g/L
Alcohol	13.4%
Bottling Date	June 25, 2024
Release Date	February 1, 2025
Bottle Production	564