

## 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

<b>Composition</b>	100% Chardonnay, Dijon Clone 95
<b>Aging</b>	9 Months in French Oak, 33% New French Oak
<b>pH</b>	3.35
<b>Titrateable Acidity</b>	5.5 g/L
<b>Alcohol</b>	13.4%
<b>Bottling Date</b>	June 25, 2024
<b>Release Date</b>	February 1, 2025
<b>Bottle Production</b>	876