

THE WINE

Our version of a reserve wine, the Ultra Violet Chardonnay is composed exclusively of Dijon clone 15 fruit from hand chosen barrels. Sourced from a single vineyard in the coveted Eola-Amity Hills AVA, this wine is elevated further with the use of new Damy Vosges Delicat French oak barrels. Created with precision, intention and high style for a refined experience.

THE VINEYARD

The Eola Springs Vineyard is in 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

The 2024 growing season was marked by a cool, wet Spring that transitioned into a warm, dry Summer, creating near-ideal conditions for viticulture. There was a brief heatwave in July, followed by mid-August rains that revitalized the vineyards. The prolonged, moderate temperatures of September and October allowed for extended hang time, facilitating optimal ripeness and acidity in the grapes.

WINEMAKER'S COMMENTS

The grapes were hand-harvested, hand-sorted and then pressed. After settling, the Chardonnay was barrel-fermented and aged for 10 months, with weekly lees stirring. The wine completed malolactic fermentation with a secondary fermentation product that prevented the introduction of diacetyl (buttery) notes.

TASTING NOTES

Herbal and floral notes of Hawthorn and Linden flowers are intertwined with stone fruit, and lime zest. Tertiary flavors of marzipan add creamy and nutty depth, adding to its complexity and intrigue.



TECHNICAL DATA

Composition	100% Chardonnay, Clone 15
Aging	10 Months in French Oak, 75% New French Oak
pH	3.18
Titrateable Acidity	7.3 g/L
Alcohol	14.37%
Harvest Date	October 17, 2024
Bottling Date	July 28, 2025
Release Date	October 10, 2025
Bottle Production	84 Cases (1,008 Bottles)