

THE WINE

Sourced from an undisclosed premier vineyard in the Yamhill-Carlton AVA, this full-bodied Chardonnay has been carefully aged in French oak for 22 months and displays a deep concentration of citrus and tropical aromas and flavors.

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 slightly delayed 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 with extended hang time, arriving on time and immediately showing great promise.

WINEMAKER'S COMMENTS

The fruit was hand harvested on October 8, 2023, pressed, then settled for two days before fermentation. The Chardonnay was then fermented and enjoyed extended aging in French oak barrels (20% new French Damy oak barrels) for 22 months with weekly lees stirring. The wine completed malolactic fermentation.

TASTING NOTES

This wine displays aromas of lemon, pineapple, chamomile, hay, and honey. A deep intensity of lime, lemon, white peach and juicy pineapple fruit flavors dominate the palate. A full body, creamy texture reminiscent of Dole fruit salad is evident of the extended barrel aging and lees stirring. The finish is long and lush.



TECHNICAL DATA

Composition	100% Chardonnay (Dijon Clones 76, 96, 548)
Aging	22 months in French Oak, 20% New French Oak
pH	3.95
Titrateable Acidity	4.7 g/L
Alcohol	13.32%
Harvest Date	October 8, 2023
Bottling Date	July 30, 2025
Release Date	March 6, 2026
Bottle Production	111 Cases (1,332 Bottles)