



2020 CHARDONNAY

PHILOSOPHY

THE FOCUS OF OUR CHARDONNAY PHILOSOPHY & APPROACH LIES IN SECONDARY AND TERTIARY AROMATIC DEVELOPMENT OF THIS NOBLE GRAPE VARIETY. WITH EXTENDED AGING PRIOR TO BOTTLING WE SEE A DECLINE IN FRUIT AND AN INCREASE IN VINEYARD EXPRESSION. AFTER 18-22 MONTHS OF AGING IN BARRIQUE, THE WINE IS BOTTLED WITH A SMALL AMOUNT OF FINE LEES. THIS ALLOWS THE WINE TO STAY IN CONTACT WITH THE LEES, ACTING AS A NATURAL ANTIOXIDANT WHILE TAKING ADVANTAGE OF THE COMPLEXITIES THAT DEVELOP WITH LATE STAGE YEAST AUTOLYSIS.

VINTAGE NOTES

AFTER A RELATIVELY MILD AND DRY WINTER, THE ONSET OF THE GROWING SEASON BEGAN WITH FEARS OF ONGOING DROUGHT CONCERNS FOR OREGON AND MOST OF THE WESTERN STATES. THE SPRING REMAINED COOL, WITH MILD FROSTS IN APRIL AND SOME COOL, WET CONDITIONS LEADING UP TO BLOOM IN MID-JUNE. THIS, COUPLED WITH SOME COLDER WEATHER DURING THE 2019 FLOWERING WINDOW, RESULTED IN SMALLER CLUSTERS AND BERRIES, AND A LIGHTER FRUIT SET ACROSS THE PINOT NOIR BLOCKS. WHILE THE WEATHER CREATED NATURAL BALANCE IN OUR PINOT YIELDS, OUR ALTERNATIVE VARIETIES PROVIDED A BOUNTIFUL FRUIT SET FOR THE 2020 VINTAGE. AFTER A SUMMER OF MINIMAL "HEAT STRESS" EVENTS, AND PERFECT SEPT TEMPS PREDICTED, WE WERE CRUISING INTO A PERFECT LOOKING VINTAGE. LABOR DAY THROUGH US A CURVE BALL WITH AN EXTREME WIND EVENT LEADING TO WILD FIRES ACROSS THE STATE OF OREGON (AND THE REST OF THE WESTERN U.S.) BEING A COOLER SITE, WE FELT FORTUNATE THAT OUR GRAPES WERE STILL A FEW WEEKS AWAY FROM HARVEST, AND WE HAD TIME TO RIPEN AND MATURE THE SKINS AFTER THE EVENT SUBSIDED. 2020 WAS SURELY ONE TO REMEMBER!

PRODUCTION NOTES

THE CLONAL DIVERSITY OF THIS WINE BRINGS COMPLEXITY AND BALANCE TO THE WHOLE. WE COMBINED OUR THREE HIGH ACID CLONES: OLD WENTE, L'ESPIQUETTE, AND MUSQUE, WITH A SMALL AMOUNT OF DIJON CLONE FRUIT — ALL PICKED SEPARATELY, MACERATED OR DIRECT PRESSED AND BROUGHT TOGETHER IN TANK BEFORE GOING DOWN TO BARREL. THIS WINE WAS BARREL FERMENTED WITH NATIVE YEASTS IN FRENCH OAK (40% NEW) AND AGED SUR LIE FOR 23 MONTHS, ALLOWING IT TO FINISH NATIVE MALOLACTIC FERMENTATION. IT WAS BOTTLED SEPT 8TH, 2022 - UNFILTERED, WITH A SMALL ADDITION OF FINE LEES, THEN BOTTLE-AGED FOR ANOTHER YEAR PRIOR TO ITS RELEASE IN FALL 2023.

PRODUCTION: 275 CASES

ALCOHOL: 12.6%

pH: 3.34

TA: 8.4 g/L