

angela vineyards



2019 Chardonnay

Willamette Valley, Oregon

At harvest time, preservation of natural acidity is key. Grapes with good acidity allow for fresh and stable wines, and better lend themselves to native yeast fermentations, less sulfur during aging and little to no filtration prior to bottling.

We crush and press the Chardonnay clusters and quickly transfer the must to French oak barrels of varying sizes where it is left to ferment by indigenous yeasts. Malolactic fermentation happens sometime the following Winter or Spring. After spending twelve months in barrels followed by another six in tank, this wine was bottled in March 2021, lightly fined and unfiltered.

APPELLATION: Willamette Valley

COMPOSITION: 100% Chardonnay

AGEING: 12 months in barrels, 6 months in tanks

CASE PRODUCTION: 576 cases (9L)

TA: 6.6 g/L

ALCOHOL: 13.2%

pH: 3.23

SUGGESTED RETAIL: \$38

VINEYARDS

100% Chardonnay sourced from the following vineyards:

Seven Springs in the Eola-Amity Hills AVA, farmed LIVE and to biodynamic standards.

X Omni in the Eola-Amity Hills AVA, farmed organically.

Chehalem Mountain Vineyard in the Chehalem Mountains AVA, farmed LIVE.

Von Oehsen, Eola-Amity Hills AVA, farmed LIVE.