



2020 chardonnay

Willamette Valley, Oregon

At harvest time, preservation of natural acidity is key. Grapes with good acidity allow for fresh and stable wines that 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.

2020 Vintage

After a cool and rainy spring providing ample water reserves for summer growth, a sunny bloom with an excellent fruit set, and a warm and dry summer, vines were healthy, grapes were disease-free, and crops naturally generous without excess. Unfortunately, those same conditions soon allowed for a wildfire nightmare, with a combination of robust vegetative growth in our forests followed by hot, drying winds coming from the east of the state around September 9th. Thankfully, while we could not produce any Pinot Noirs, the rare quality of the growing season was captured in our Chardonnay. Picked ahead of the settling smoke and seeing minimal contact with its skins, Chardonnay came out clean, yielding one of the best examples of the grape we've ever produced, showing incredible depth, texture, and length, with great aromatic complexity.

SRP | \$38

Technical

VINEYARDS | Seven Springs, Chehalem Mountain Vineyard, Von Oehsen

AGING | 12 months in French oak, 6 months in tank

PRODUCTION | 408 cases ALCOHOL | 13.1% TA | 6.2 g/L pH | 3.26