



2023 Chardonnay Willamette Valley

2023 Vintage Summary

The season began with a mild winter, followed by a cool and wet spring. These conditions delayed bud break and flowering, but the moisture replenished soil water reserves, beneficial for the vines as the season progressed. Summer brought warm temperatures and dry weather, which allowed for steady vine growth and fruit development. The warm, dry summer helped to maintain healthy grape clusters and reduce disease pressure. As harvest approached, the weather remained favorable, with warm days and cool nights, which are ideal for developing the balanced acidity and complex flavors characteristic of Willamette Valley wines.



Vinification

A blend of destemmed and whole-cluster pressed grapes, this wine underwent 100% malolactic fermentation and was aged for 11 months in French oak barrels, 40% of which were new, sourced from renowned cooperages Damy and Boswell.



Notes

Harvest Date: September 12th to October 8th, 2023

Brix at Harvest:	22.9
pH:	3.25
TA:	6.2 g/L
Alc.:	13.4%

Winemaker's Notes

Exotic aromas of lemongrass, Mandarin clove, and wet stone. The palate is focused with a spicy minerality. Notes of yellow plum, red apple, and spiced pear that lingers on the finish.

Product of Willamette Valley, Oregon