

Chardonnay 2022

WILLAMETTE VALLEY

In the wake of a mild winter, we found ourselves navigating a spring season that defied expectations. While an untimely frost threatened our budding vines, fortune favored our fields, sparing us from the harshest freeze in decades. As the cool spring slowly gave way to burgeoning growth, our vineyards awoke from their winter slumber with renewed vigor.

Summer graced us with abundant flowering and a promising crop load, accompanied by warm, sun-kissed days that nurtured our bounty to ripeness. But the true marvel unfolded with the arrival of warm, dry weather that lingered far into October, allowing flavors to deepen and complexities to flourish.

Presenting our Willamette Valley Chardonnay—a testament to classical elegance and timeless allure. The bouquet whispers of citrus blossoms and lemon verbena. Brioche and stone fruit lend weight to the aromatics, mingling with hints of honeysuckle and herbaceous nuances.

TASTING NOTES On the palate, a seamless integration unfolds: textured yet nimble. Precision carries notes of orange oil and saline, caressing the senses with a gentle warmth and spice from carefully selected French oak. Chamomile and fresh hazelnuts dance through a lingering finish, a testament to the meticulous craftsmanship and dedication woven into every sip.

VINEYARDS Prince Hill Vineyard Carabella Vineyard HARVEST DATES September 30 through October 10, 2022 ALCOHOL 13.5% AVERAGE BRIX 22.1° BARREL AGING 9 months in barrel BARRELS 100% French oak 40% new 11% second use 6% third use Four 132-gallon puncheons



