



# PRINCE HILL

• V I N E Y A R D S •

*Chardonnay*

2023

W I L L A M E T T E V A L L E Y

The 2023 growing season commenced in true Oregon fashion—cold, wet and unwilling to be rushed. Tractors and vineyard stewards stood ready, but a chill that lingered well into April delayed budbreak by nearly ten days. By mid-May, however, the weather turned. Warmer temperatures swept through the valley, prompting a swift and vigorous push in the vines as they raced to catch up. Summer settled into a familiar rhythm. Dry, moderate conditions kept disease pressure low and allowed for precise site-by-site farming. As harvest approached, a broad range of vineyard maturities enabled a calm, measured pace—each pick driven by flavor.

**TASTING NOTES** The 2023 Chardonnay is a bright, textural expression of the vintage. Pale straw in hue with a glint of chartreuse at the rim, it opens with lifted aromatics of citrus peel, alpine fir and lemon zest. Beneath that energy lie more layered tones of lemon curd, white peach and warm brioche, softened by subtle hints of cream. The palate bursts with bright citrus—juicy pomelo and fragrant orange blossoms mingle with zesty Meyer lemon. Notes of gently ripened nectarine and hint of baking spice bring a touch of complexity, while a lingering finish of lemongrass and white tea leaves a refreshing, elegant impression: a true showstopper.

**VINEYARDS**

52% Carabella Vineyard  
20% Deux Vert Vineyard  
16% Prince Hill Vineyard  
12% Thoma Vineyard

**HARVEST DATES**

September 7–24, 2023

**ALCOHOL**

13.6%

**AVERAGE BRIX**

21.8°

**BARREL AGING**

10 months in barrel

**BARRELS**

100% French oak

30% new

10% puncheons

