



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

