



2019 Chardonnay

Vineyard:

The fruit was sourced from Andreas Vineyard, our LIVE Certified Sustainable estate vineyard in the Van Duzer Corridor sub-AVA of the Willamette Valley. Well-drained Bellpine and Jory silty clay loam volcanic soils and moderate slopes with southern exposure make for outstanding cool-climate winegrowing.

Vintage:

A mild summer and cool, rainy, harvest season made 2019 reminiscent of decades past when such conditions were the norm. Classic cool-climate flavor profiles resulted.

Winemaking:

Fruit was hand picked and immediately whole-cluster pressed. Fermentation was conducted in stainless steel tanks at 55-60°F over the course of 4 weeks. Wine was racked into 40% new French, American and Czechoslovakian barrels for malolactic fermentation and 27 months of aging.

Tasting Notes:

Oak notes of toasted hazelnut and caramel are well integrated with fresh and vibrant pear notes.

Bottling:	March 30, 2022
Production:	114 cases
Alcohol:	12.9
TA:	7.0
pH:	3.36