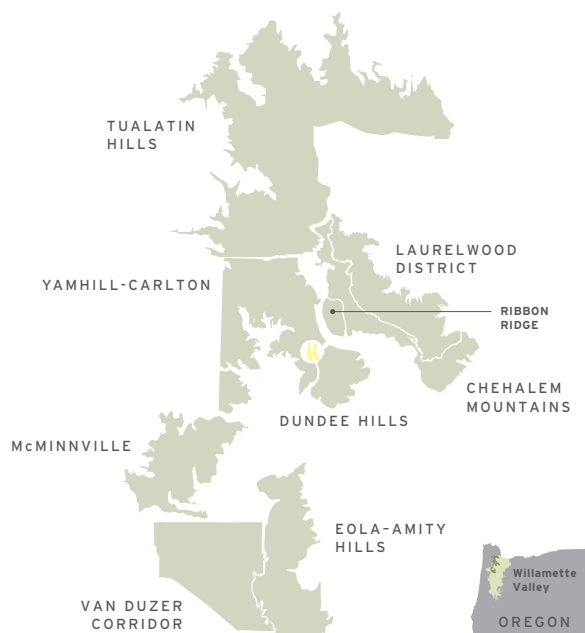


2021 WILLAMETTE VALLEY CHARDONNAY

A true expression of the Willamette Valley, and a partner to our Willamette Valley Pinot Noir. This wine is driven by bright acidity overlaid on top of a solid foundation of fruit, sourced from premier sites across the region's sub-AVAs, incorporating their unique terroirs.



SUB-AVA	KEY VINEYARDS	SOILS	CHARACTERISTICS
Yamhill-Carlton	Cantwell Vineyard	Sedimentary	Opal apple
Dundee Hills	Jory Hills Vineyard	Volcanic 'Jory'	Warm honey, ripe pear
Ribbon Ridge	Bramble Hill Vineyard	Sedimentary	White flower, chamomile
Eola-Amity Hills	Zena Crown Vineyard	Basaltic, Sedimentary	Lemon zest, stone fruit, mouthfeel

2021 VINTAGE

The 2021 growing season began with a winter ice storm, followed by rain at bloom and a heat dome in June. Overall yields were decreased due to the rain at bloom, but flavor intensity remained strong. A warm growing season kept berries small and concentrated. Much needed rains in early September extended the growing season, allowing the grapes a little extra hang time to build up flavor and balance acidity.

TASTING NOTES

Notes of apple and ripe pear mingle with woody spice. Citrus zest and a touch of oak give this wine a balance of acid and sweetness creating weight and length in the finish.

ALCOHOL	BRIX	HARVESTED	TA	PH	AGING	CASES
14.6%	23.2	Sept 8 – 16, 2021	4.9g/L	3.59	10 months in French Oak, 36% new, 9% concrete egg	612