



WILLAKENZIE ESTATE

2021 CHARDONNAY WILLAMETTE VALLEY

WILLAKENZIE ESTATE

WillaKenzie Estate is located in the Yamhill-Carlton AVA in the Northern Willamette Valley, Oregon. The winery was established in 1991 by Bernard Lacroute, who was inspired by the Estate's dynamic rolling hills that reminded him of his Burgundian roots. The Estate is named for the marine sedimentary soil series on which the vineyard is planted, in keeping with tradition that great wines reflect a true sense of place. WillaKenzie remains committed to its sustainable practices by preserving the biodiversity of the land and is Oregon's first LIVE certified winery (#001).

VINEYARD SOURCING

Fruit was exclusively sourced from three sustainably-farmed estate vineyards:

WILLAKENZIE ESTATE

30% - Offers depth and complexity

ZENA CROWN VINEYARD

64% - Adds tension and minerality

JORY HILLS VINEYARD

6% - Displays lush texture

VINTAGE NOTES

Overall, the 2021 growing season was warm, dry and lovely. Berries and grape cluster weights were slightly reduced as a result of both cool, wet weather during flowering as well as very dry conditions during the summer. Dry, sunny and nearly picture-perfect conditions continued well into harvest. The lower yields and stunning weather contributed to wines with beautiful fruit flavors, richness and balance.

VITICULTURE & WINEMAKING

Grapes were hand harvested from select parcels on the WillaKenzie Estate, Zena Crown vineyard, and Jory Hills vineyard from September 3rd to September 16th, 2021. After picking, grapes were gently whole cluster pressed over a prolonged cycle to enhance varietal character and mouthfeel while still being mindful of extraction. Pure juice settled for 2-3 days before being transferred for fermentation and aging. Preserving fruit clarity and freshness, majority of the wine was fermented and aged in large format, French oak vessels (56% Puncheon and 30% Foudre) for approximately one year. To build mouthfeel, the balance was fermented and aged in traditional French oak barriques. About 75% of the wine underwent malolactic fermentation. 🌿

ALCOHOL: 13.6%

PH: 3.40 TA: 5.7 g/L

ÉLEVAGE

12 months (56% Puncheon, 30% Foudre, 14% barrique) - 20% new French oak

COMPOSITION

54% Dijon Clone 76 Chardonnay

46% Dijon Clone 95 Chardonnay

SUSTAINABILITY

- LIVE Certified
- Salmon Safe

TASTING NOTES

This wine offers notes of mandarin orange, citrus blossom, crystallized ginger, marmalade and hints of yeasty sourdough. Those flavors carry onto a balanced palate that offers wonderful purity, tension and length.

PRODUCTION

860 cases

SRP

\$35