

Composition

2022 CHARDONNAY, EOLA AMITY HILLS

WINERY

Visionary Oregon wine project led by Bertrand de Villaine of Domaine de la Romanée-Conti and Katrina Rank, bringing Burgundian winemaking talent to express the Willamette Valley climate and terroir. Focused on single vineyard Chardonnay and Pinot Noir, with conscientious approaches to farming and the pure expression of terroir. Their growers share their sensibility and approach. Pursuing excellence from grape to glass, they're constantly evolving their vision.

WINE

Sustainably and dry farmed, single vineyard Chardonnay.

VINEYARDS

The vineyard sits on a south-facing ridge in the southern Eola-Amity Hills AVA. The terroir evokes volcanic soils, cooler temperatures, and an ideal elevation range.

VINTAGE NOTES

The year of the lowest lows and the highest highs. April frosts killed many primary buds across the Willamette valley. Exceptionally rainy spring led to high disease pressure but great soil moisture. July turned the corner on what was a record setting wet spring with dry and perfectly warm weather. A sensational bloom and an ideal October

were all that we needed to end the year feeling like we could barely remember the cool, wet spring.

WINEMAKING

The fruit was harvested at a low temperature and pressed slowly for 2 hours. The "Coeur" or heart of the press and the other press fraction were separated for fermentation. The wine undergoes aging in a blend of Rare Nuance French Oak barrels sourced from the Burgundian cooper Marc Plantagenet, with 16% being new to impart rich flavors. The majority of the aging takes place in neutral oak barrels, ensuring subtlety and balance, resulting in a nuanced and well-rounded final finish. The wine undergoes both alcohol and malolactic fermentation in the barrel. Aged for 10 months in barrel.

TASTING NOTES

This Chardonnay has a clean golden color. The nose is deep and subtle. The palate is intense and concentrated while keeping delicate notes of citrus, and white flower. The finish has a distinctive elegance.



VINEYARD

Region:	Oregon
Appellation:	Willamette Valley
Soil:	Volcanic
Exposure:	South-facing ridge
Eco-Practices:	Sustainable

WINEMAKING

Yeast:	Native
Varietals:	100% Chardonnay
Aging:	10 months in 16% new French oak barrels

TECHNICAL DETAILS

Alcohol:	12.87%
Total Acidity:	7.6 g/L
pH:	3.12