

Composition

2023 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

This sustainably and dry-farmed single-vineyard Chardonnay captures the essence of terroir-driven winemaking. Grown with meticulous care and minimal intervention, the grapes thrive in the unique microclimate and soil composition of their specific plot. The resulting wine features a harmonious balance of crisp acidity and rich fruit flavors, complemented by subtle notes of oak and minerality that reflect its distinct origin.

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

Winter 2022 was very cold and we saw a fairly late start of the season with budbreak being pushed this year to middle/end of April. After this slow start, the temperature started to

rise and the vines growth was fast; in just seven weeks each plant had a full canopy.

The summer was temperate, and we harvested about 95 days post bloom beginning on September 16th. The quality of the fruit was excellent and quantity per plant was balanced. The optimum maturity was slow and steady throughout the month of August and some warm weather helped push ripening.

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
Sub-Appellation:	Eola-Amity Hills AVA
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:	13.15%
Total Acidity:	6.55 g/L
pH:	3.17