

# Composition



## 2024 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

The 2024 Willamette Valley season was balanced, with steady ripening and strong natural acidity. A wet winter and cool spring replenished soils, while moderate

summer temperatures with brief heat spikes preserved freshness and kept sugars in check. Harvest ran from early September (whites) through late September/early October (Pinot Noir) under mostly dry conditions. The wines show bright fruit, fine tannins, moderate alcohol, and excellent tension—an elegant, precise vintage with strong aging potential.

### 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

Delicate white florals, quince, and pêche de vigne lead a precise, fresh nose with integrated oak. The palate is balanced and tense, moving from a textured entry to a zesty finish—an energetic Chardonnay defined by finesse and structure.

### 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:	12.7%
Total Acidity:	7.1 g/L
pH:	3.11