



Estate Chardonnay

2022

Vintage Highlights

Our Estate Chardonnay is sourced from block 38 at the Van Duzer Estate. Block 38 is on the west side of the property. Slightly lower elevation and a stand of trees helps to protect the block from the sculpting winds typically reserved for our Pinot. The block is split-planted to Dijon clones 76 and 95. The 2022 vintage had one of the coolest and wettest springs ever in Oregon, this was followed by a warm summer and unseasonably warm fall. Resulting in a late, but surprisingly high-quality, harvest in October. Our Chardonnay was picked on October 6th.

Winemaking

Our Estate Chardonnay is made by loading the fruit into the press whole cluster. Once pressed, the juice is handled in a traditional manner allowing it to oxidize and removing the any bitter compounds from the juice. The juice was then transferred for fermentation to oak barrels; 20% of which were new French oak. The barrels were mostly standard 60 gallon Burgundy barrels, but we did use one large puncheon. Oversized puncheon barrels help the wine retain its mineral freshness, while delivering oak in a more delicate and integrated way. After barrel fermentation and aging on lees for 10 months the wine was bottled in August.

Tasting notes

The cool vintage is clearly reflected in the aromatics of our Chardonnay. Lemon curd, apple, and honeysuckle flowers are paired against a faint and slightly sweet aroma of coconut and vanilla from the oak. The mouthfeel is fresh and has a focused minerality, crisp acidity leads into a mouthwatering finish.



Appellation

100% Van Duzer Estate
in the Van Duzer Corridor AVA

Composition

100% Chardonnay

Clones

Dijon Clones (76 and 95)

Production

171 cases

Alcohol

12.7

pH. Level

3.31

