VAN DUZER
VINEYARDS

2022 ESTATE CHARDONNAY

Vintage Highlights

Our Estate Chardonnay is sourced from Block 38, located on the west side of the property. The block sits at a slightly lower elevation and is sheltered by a stand of trees, which helps protect it from the sculpting winds. The vineyard is split-planted to Dijon clones 76 and 95. The 2022 vintage experienced one of the coolest and wettest springs on record in Oregon. Our Chardonnay was picked on October 6th.

Winemaking

Our Estate Chardonnay is crafted by pressing the fruit whole cluster. After pressing, the juice is handled traditionally, allowing it to oxidize and remove any bitter compounds. The juice is then transferred to oak barrels for fermentation. The puncheon helps the wine retain its mineral freshness while delivering oak in a more delicate and integrated manner. After 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 balanced by a faint, slightly sweet aroma of coconut and vanilla from the oak. The mouthfeel is fresh with a focused minerality, and crisp acidity leading into a mouthwatering finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 171 Cases

Composition 100% Chardonnay

Clones 76,95

Alcohol 12.7%

pH Level 3.31

90 Points

SEAN P. SULLIVAN
NORTHWEST WINE REPORT

LIVE CERTIFIED SUSTAINABLE

SALMON SAFE

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