VAN DUZER
VINEYARDS

2023 ESTATE CHARDONNAY

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 western winds. The block is split planted with Dijon clones 76 and 95. This years fruit was harvested on September 22nd.

Winemaking

Our Estate Chardonnay is picked cool, early in the morning, and direct pressed with a gentle press cycle that aims to extract juice without the harsher tannins from the grape seeds. The juice is oxidized to further remove any impurities from the wine and racked to barrel for fermentation. Our Estate Chardonnay was fermented in a mix of Burgundy and Puncheon barrels with 20% new French oak. The wine was then aged on lees for 10 months prior to bottling.

Tasting Notes

Our 2023 Estate Chardonnay presents fruit notes of lemon, golden apple, and ripe pear. The barrel aging presents a hint of brioche and a caramel sweetness, that is balanced against a subtle struck stone aroma. With an initial round mouthfeel the wine quickly tightens up by a crisp acid profile that leaves a long mouthwatering finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 263 Cases

Composition 100% Chardonnay

Clones 76,95

Alcohol 12.7%

pH Level 3.18

92 Points OWEN BARGREEN

91 Points vinous

OREGON WINE PRESS OWP CELLAR SELECTS ESTB 1984

LIVE CERTIFIED SUSTAINABLE SALMON SAFE

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