



REALLY GOOD WINE MADE IN OREGON

Oregon's Chardonnay renaissance is alive and well, and we're happy to have been a part of it since 2010! Our fresh, bright Chardonnay maintains its varietal integrity without any trace of butter or oak.

Our 2020 Willamette Valley Chardonnay is a fresh fruit and floral interpretation of this classic white wine variety. Replete with aromas of Asian pear, cantaloupe, and lime peel; this wine is sunshine in a glass. Citrus notes of key lime and lemon zest interlace with mineral and floral notes of honeysuckle on the palate. The medium-long, acid-driven finish lends itself to a variety of diverse pairings from fish and chips to pear and gorgonzola salad.

Cool, wet conditions in the first half of June during bloom reduced 2020 vineyard yields, which resulted in fewer and smaller berries per cluster. Smaller berries increased the concentration in red wines through a higher skin to juice ratio while the looser clusters allowed for better airflow and decreased the potential for botrytis. The tail end of September and beginning of October were warm and dry, allowing for optimal ripening. 2020 will be exceptional for producing historic wines.

2020 CHARDONNAY

VARIETAL COMPOSITIONS

Chardonnay

VINEYARD APPELLATION

Willamette Valley

ALCOHOL CONTENT

13.5%

CELLAR TREATMENT

100% Stainless Steel

RELEASE DATE

August 2021

PH TA RS

3.42
5.68 g/L
0.07%

BOTTLE SIZE

750 mL

PAIRS WELL WITH

Pesto pasta with grilled chicken