



2022 BONNIE JEAN VINEYARD CHARDONNAY

YEAR PLANTED & ACREAGE:

Chardonnay vines planted in fall of 2019, 4 acres total.

SPACING: 7 X 5 ft, 1,244 vines/acre

ELEVATION & ASPECT: 400-450 ft.,
E-SE inclination

CLONES & ROOTSTOCK:

548 & 76 on Riparia Gloire

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Willakenzie and Wellsdale

AVA: Yamhill-Carlton AVA



TASTING NOTES: Lovely aromatics of fresh pineapple, kiwi, and green apple mingle with notes of peach blossom and hyacinth. Lively and focused on the palate with a citrus and grilled bread finish.

VINTAGE: 2022 was a miraculous vintage for Ken Wright Cellars.

Mother Nature never ceases to amaze us. A record late cold front caused extensive damage to the young buds, threatening whether we would have any fruit to harvest. Our first miracle was record levels of fertility. Our second was the driest and warmest October in memory.

FARMING: Organically certified with high level nutrition-based farming

AGING REGIME: 8 months in neutral French oak barrels

ALCOHOL: 13.0%

pH: 3.46

TA: 5.0 g/L

PRODUCTION: 100 cases



Artwork by David Berkvam showing Bonnie Jean vineyard owner Bob Laughlin and his Australian Shepherd, Red.