



2022 SAVOYA VINEYARD CHARDONNAY

YEAR PLANTED & ACREAGE: Half acre, planted in 2002.

SPACING: 6.5 X 4 ft.

ELEVATION & ASPECT: 350-450 ft. , Southeast

CLONES & ROOTSTOCK: Cruz Clone (548)

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Wellsdale

AVA: Yamhill-Carlton



TASTING NOTES: Succulent flavors of yellow apple, Bosc pear, and candied lemon with hints of chamomile and jasmine. Barrel fermentation and aging create a beautiful silken mouthfeel on this Yamhill-Carlton Chardonnay.

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: 12.6%

pH: 3.76

TA: 4.4 g/L

PRODUCTION: 47 cases



Artwork by David Berkvam of the native wild onion blooming at Savoya vineyard.