



# 2022 WILLAMETTE VALLEY CHARDONNAY



The introduction of “Dijon clones” has remarkably influenced the quality of Chardonnay from the Willamette Valley. First introduced in the 1980s these vines are now fully mature and producing wine of great complexity and depth.

**MOTHER ROCK:** Ancient Marine Sediments

**SOIL SERIES:** Willakenzie & Wellsdale

**VINEYARDS:** All of the vineyards for this wine are located in the sub-AVA's of the Northern Willamette Valley AVA.

**TASTING NOTES:** Crisp and refreshing fruits of Meyer lemon, grapefruit, and honeydew melon dance on the palate. Notes of honeysuckle, vanilla bean, and wet stone are supported by vibrant acidity with a juicy clean 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:** 5.9 g/L

**PRODUCTION:** 166 cases



*Artwork by David Berkvam of flavors  
and aromatics typical of  
Willamette Valley Chardonnay.*