



2023 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, Chehulpum, and Hazelair

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

TASTING NOTES: Juicy white peach and fresh pear are surrounded by complex notes of honey, vanilla bean and hints of butterscotch. A mouth filling palate, backed with vibrant acidity that carries through to a long finish.

VINTAGE: 2023 was a banner year for us. We had very good crop levels, plenty of heat to ripen properly and had a long season with extended hang time. The weather was very mild avoiding extremes of cold or heat. There were no frost scares at the start of the season and only two days at 100 degrees in the entire growing season. All great wine is about balance. This year the beautiful array of aromatics, plush texture and the frame of acidity are seriously compelling.

FARMING: Certified Organic farming is our baseline. High level evidence supported nutritional farming is our ultimate focus.

AGING REGIME: 8 months in neutral French oak barrels

ALCOHOL: 13.5%

pH: 3.70

TA: 4.6 g/L



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