

2023

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: Sweet notes of quince blossom, apple and pear are woven with hints of toasted hazelnut and sweet brioche. Round and lush on the palate with a subtle refined citrus 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 ulimate focus.

AGING REGIME: 8 months in neutral French oak barrels

ALCOHOL: 12.7%

pH: 3.36

TA: 5.6 g/L

PRODUCTION: 162 cases



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