



2023 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: Golden apple, banana and Meyer lemon mingle with sweet notes of fresh honey, chamomile flower and crème brulee. Bright and lively on the palate with a vibrant, juicy 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: 12.2%

pH: 3.55

TA: 5.1 g/L

PRODUCTION: 131 cases



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