



2024

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 Nectarine and green apple are layered with floral notes of honeysuckle and apple blossom along with hints of lemon curd, lime zest and blanched almond. A mouth-filling palate with bright acidity and carries vibrant peach tones through to a long, refreshing finish.

VINTAGE: 2024 was an ideal year in the vineyard. The season was long and mild, with only two days reaching 100 degrees and no dramatic shifts in temperature. Higher humidity didn’t lead to any disease pressure, and the vines thrived in the steady conditions. Fruit developed early at low sugar levels, and the acids found their balance naturally. This kind of growing season brings depth and nuance- complex aromatics, layered flavor, and a refined texture that speaks to the year’s harmony. The wines from 2024 are already showing remarkable character.

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

AGING REGIME: Matured in a combination of stainless steel and neutral French oak barrels.

ALCOHOL: 13.2% **pH:** 3.61 **T/A:** 4.8g/L

HISTORICAL SCORES:

2023: 94 Points | A.F., Jeb Dunnuck



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