



BEST OF THE VINE

2023 Willamette Valley
CHARDONNAY

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

The Willamette Valley experiences cool wet winters with hot, dry summers. The 2023 growing season was no exception. A cool spring delayed bud break well into May, with warmer conditions arriving in June, just in time for bloom. A brief rainfall in early September slowed an otherwise rapid ripening. The entirety of our harvest came in over the last three weeks of September and first week of October.

VINEYARD COMMENTS

Estate vineyards featured in the blend are Gran Moraine Vineyard and Cantwell Vineyard, both in the Yamhill Carlton AVA, and planted on marine sedimentary soils. In addition, Jory Hills Vineyard in the Dundee Hills AVA and Zena Crown, farther south in Eola Amity AVA are planted on volcanic soils. To round out this blend, Maple Grove, west of Salem is planted on marine sedimentary soils. The blend is two-thirds clone 76 and one-third clone 95

WINEMAKER COMMENTS

NOSE: Lemon, key lime, fresh cut apple, and honey suckle.
PALATE: Lemon curd, white peach, and vanilla. Vibrant and juicy, yet richly textured and mouth filling.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
12.9%	3.19	5.9 g/L	1.55 g/L	Willamette Valley	95% of wine fermented in French Oak, remaining volume was fermented in stainless steel tanks.	July 22, 2024

WINEMAKER: CRAIG MCALLISTER

