



VINEYARD

Appellation	Rogue Valley, Oregon
Site	Our Estate vineyard is planted at the convergence of the Cascade and Siskiyou mountain ranges at the southern end of the Rogue Valley AVA, on ancient ocean sandstones mixed with prehistoric river deposits. At 2,100 feet in elevation, cool mountain air moderates temperatures throughout the growing season, ensuring ripe flavors and balanced textures.
Clonal Selections	76, 95, 04, 352, 96
Planted	2012

VINTAGE

Growing Season	The 2019 growing season was marked by cooler growing degree days and higher precipitation volumes than the last several years. A warm beginning to May encouraged vine growth, while cooler temperatures in July and August with light rainfall allowed for gradual sugar accumulation and consistent phenolic development, creating wines with ripe flavors, bright acid, and elegant fruit.
Harvest Dates	September 11, 14-15, 21

WINEMAKING

Varietal Composition	100% Chardonnay
Fermentation	Each individual Chardonnay clonal block is picked separately by hand and pressed gently as whole clusters, taking extreme care to preserve delicate aromas and ensure elegant texture. Alcoholic and malolactic fermentations are conducted in barrel, using an assortment of specifically selected organic yeast and bacteria strains. When appropriate, the yeast lees are stirred to encourage creaminess on the palate.
Aging	As a winemaker's barrel selection, the barrels for this blend were chosen for elegance and concentration. They expressed ripe fruit and floral notes with focused length and shape on the palate. This wine spent 14 months in 36% new, 31% once-filled, and 33% neutral French oak from coopers that provide additional structure and finesse.
Cases Release Date	269 October 9, 2021
Tasting Notes	Aromas of grapefruit, white peach, and honeydew evolve into floral and herbal notes of spring grass, honeysuckle, and river stones. The wine is light on its feet with crisp acidity, flowing energy, and an elegant finish.