

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 95, 76, 4, 96, Mt. Eden

> Planted 2009, 2012, 2015

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 phenolics,

bright acid, and elegant fruit.

Harvest Dates September 11, 14-15, 21-22, 26, October 2, 4, 10

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 Our Chardonnay lots age in the barrels they were fermented in: a curated

selection of French oak barrels of various sizes, using very tight grained wood with medium to medium long toast levels. This wine was aged in 26% new, 38% once-filled, and 37% neutral French oak barrels for

approximately 14 months before blending and bottling.

Cases | Release Date 597 | June 7, 2021

> Tasting Notes Ripe apricot and canteloupe expand into key lime, white flowers and

honey. The mouthfeel is smooth and bright with pretty acidity and

graceful tannins.