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## VINEYARD

<b>Appellation</b>	Rogue Valley, Oregon
<b>Site</b>	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.
<b>Clonal Selections</b>	76, 95, 04, 352, 96, 72, 27, 5
<b>Planted</b>	2012, 2018

## VINTAGE

<b>Growing Season</b>	The 2020 growing season began with moderate spring temperatures and average timing for bud break and bloom. Overall yields were lower than in recent vintages, while warm temperatures in July and August ensured ripe fruit and flavor development. The combination of low yields and warm temperatures led to extraordinary wines with high acidity, ripe tannins, and expressive fruit.
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<b>Harvest Dates</b>	August 30th to September 7th
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## WINEMAKING

<b>Varietal Composition</b>	100% Chardonnay
<b>Fermentation</b>	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.
<b>Aging</b>	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.
<b>Cases   Release Date</b>	369   October 1, 2022
<b>Tasting Notes</b>	Exceptional barrels of our Estate Chardonnay are hand selected for the Convergence blend. A complex and elegant style of wine, the 2020 boasts lively notes of lemon, toast and golden apple. Creamy acidity is followed by a remarkably long finish.