



IRVINE & ROBERTS
VINEYARDS

2020 ESTATE CHARDONNAY

ROGUE VALLEY, OREGON

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 4, 5, 96, Wente, Mt Eden

Planted 2009, 2011, 2012, 2018

VINTAGE

Growing Season 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.

Harvest Dates August 30th to September 8th

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 34% new, 19% once-filled, and 47% neutral French oak barrels for approximately 14 months before blending and bottling.

Cases | Release Date 399 | June 5, 2022

Tasting Notes Bright and complex with notes of citrus, apple, pear and stonefruit. Warm flavors of butterscotch are balanced by high tones of lemon and minerality.