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 & 96, 04, 41, 72, 548, Mt Eden
Planted	2012, 2018

VINTAGE

Growing Season	Warm temperatures and light precipitation in the spring of 2021 gave way to bud break in mid-April. Warm, dry conditions in the peak summer months led to lower yields at harvest, creating wines of concentration and density. Consistently cool night time temperatures helped preserve acid levels, while cooling temperatures in September and October allowed for extended hang time and ideal phenolic balance.
Harvest Dates	August 29th to September 9th

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. 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 44% new, 23% once-filled, and 33% neutral French oak from coopers that provide additional structure and finesse.
Cases | Release Date	329 | October 1, 2023
Tasting Notes	Delicate aromas of honeysuckle and pear are supported by rich notes of cinnamon, vanilla and buttered toast. A mouthwatering finish speaks to the perfect balance of acidity that the vines were able to achieve during this long growing season.