



IRVINE & ROBERTS
VINEYARDS

2021 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, 72, 76, 95, 96, 548

Planted 2009, 2011, 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 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 light to medium long toast levels. This wine was aged in 20% new, 16% once-filled, and 64% neutral French oak barrels for approximately 14 months before blending and bottling.

Cases | Release Date 420 | June , 2023

Tasting Notes An exciting vintage for Irvine & Roberts' Chardonnay, the 2021 leads with notes of white peach and fresh flowers, evolving into richer flavors of honeycomb and buttered toast. Playful notes of freshly baked lemon cookies are balanced by a surprisingly long finish and mouthwatering acidity.