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## VINEYARD

### Appellation Site

Rogue Valley, Oregon

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 Planted

76, 95, 04, 352, 96, 72, 27, 5

## VINTAGE

### Growing Season

The 2022 vintage resulted in truly outstanding wines. The season started off with a dry & warm winter, but temperatures dipped beginning in Spring. Thankfully an important update to our frost protection system allowed us to escape damage from the cold temperatures. We experienced ideal weather during flowering and fruit set, leading to warm days with cool night-time temperatures and strong breezes during the summer months. Mild and dry conditions during a long harvest allowed for phenolic and structural development that resulted in complex, age-worthy wines.

### Harvest Dates

August 30-September 7

## 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

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.

### Cases | Release Date

422 | September 8, 2024

### Tasting Notes

Like its predecessors in 2020 & 2021, the 2022 vintage of Convergence Chardonnay continues to elevate the quality standard of Irvine & Robert's estate grown fruit – an attribute to our sustainable and carefully monitored wine growing no doubt. A well balanced and textural masterpiece, this wine is nothing short of beautiful. Aromas of citrus and honey are the backbone of this wildly complex Chardonnay. Undertones of beeswax, sweet jasmine, and fresh tarragon elegantly reveal themselves as the silky structure coats your palate, leading way to a white ginger spice on the finish. This might possibly be our most elegant Chardonnay yet.