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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>	4, 5, 96, Wente, Mt Eden
<b>Planted</b>	2009, 2011, 2012, 2018

## VINTAGE

<b>Growing Season</b>	The 2022 vintage resulted in truly outstanding wines. The growing season started off with a dry and warm winter, but temperatures dipped beginning in Spring. Thankfully an important update to our frost protection system allowed us to escape any damage from the cold temperatures. From this point, we experienced ideal weather during flowering and fruit set, leading to warm days with cool nighttime 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.
<b>Harvest Dates</b>	September 7, 9, 12-6, October 8-10

## 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>	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 26% new, 38% once-filled, and 37% neutral French oak barrels for approximately 14 months before blending and bottling.
<b>Cases   Release Date</b>	1083   June 1, 2025
<b>Tasting Notes</b>	A crisp, refreshing style of Chardonnay. Bright notes of pear and quince are supported by rich flavors of brioche and ripe honeydew melon. A touch of minerality on the finish enhances the structure of the 2022 Chardonnay.