

2022 RESERVE CHARDONNAY

SRP: \$50 | 2000 CASES PRODUCED

PEAR MEYER LEMON

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

The Reserve Chardonnay is composed of clones 76, 95, 96, and 548 from vines planted in the mid-1990s on Jory volcanic soils. Each clone brings a unique element of texture, acidity, and fruit to the blend.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

This wine was 100% barrel-fermented in several different sizes of French oak barrels, 20% of which were new. It aged in barrel, on lees, for 11 months before blending, and the composite blend aged an additional 6 months in stainless steel to round out the texture of the wine.

HARVEST ALCOHOL

September 2022 13.5%

BOTTLING pH March 2024 3.27



NOTES FROM THE WINEMAKER

The nose of the Reserve opens with aromas of honeysuckle and Meyer lemon, layered with hints of ginger and brioche. The palate of this wine is rich and nuanced. Flavors of pear, melon, and bright citrus swirl around a core of flinty minerality. Ample acidity drives the wine through a long and lingering finish. The 2022 is drinking beautifully now, and will be amazing to watch evolve in bottle.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying sections of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer, allowing the vines to flourish. Harvest commenced on September 13, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.













