



2021 LARUE'S BLANC DE BLANCS

SRP: \$80 | 236 CASES PRODUCED

MEYER LEMON
HAZELNUT
BRIOCHE



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced from a section of Clone 76 Chardonnay planted in 1995, these vines are on Jory volcanic soil at approximately 450 feet in elevation.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Fermented and aged on lees in French oak barrels and puncheons (10% new), then rested en tirage for 3.5 years prior to disgorgement.

HARVEST

August 2021

ALCOHOL

12%

DISGORGEMENT pH | DOSAGE

May 2026

2.9 | 5g/L

NOTES FROM THE WINEMAKER

Expressive aromas of Meyer lemon, white blossoms, and juicy pear are complemented by notes of toasted hazelnut, brioche, and subtle pastry cream. The palate is vibrant and refined, combining lively acidity and fine mousse with a creamy, layered texture. Flavors of citrus, and orchard fruit unfold seamlessly across the palate, leading to a long, lingering finish that is both fresh and sophisticated. The result is a Blanc de Blanc that captures the purity of our estate-grown Chardonnay while showcasing the elegance that extended bottle aging can achieve.

VINTAGE OVERVIEW

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then, an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and véraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at an even and slower pace. Quick yet smooth, harvest started on August 21 with little to no breaks until we finished on September 26. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.

