



2023 Willamette Valley Chardonnay Willamette Valley AVA

Our Willamette Valley Chardonnay is a harmonious blend from two distinct microclimates, sourced from our organic, dry-farmed estate vineyards: La Belle Promenade in the Chehalem Mountains AVA and Flânerie Vineyard in the Ribbon Ridge AVA. This blend beautifully captures the essence of the greater Willamette Valley, telling a unique story with each vintage.

TASTING NOTES

This fresh, zesty Chardonnay beautifully captures the essence of the 2023 vintage in the Willamette Valley. Its hallmark brightness shines through with lively citrus and orchard fruits, complemented by a subtle mineral edge. Aromas of golden apple, lemon curd, and white peach are elevated by a hint of petrichor and delicate notes of toast, thanks to 31% new French oak. On the palate, the wine is crisp, vibrant, and complex, leading to a long and elegant finish. Perfect for pairing with fresh seafood, creamy pasta, or a simple cheese plate, this Chardonnay enhances any dining experience.

BOTTLED SEPTEMBER 2024 | 700 CASES | ALCOHOL 12.6% | 31% NEW FRENCH OAK | WHOLE CLUSTER PRESSED | NATIVE YEAST FERMENTATION | 75% LA BELLE PROMENADE VINEYARD & 25% FLÂNERIE VINEYARD

VINEYARD BLEND

La Belle Promenade Vineyard; French for "The Beautiful Walk"

This 40-acre vineyard, established in 2014 on the western slope of the Chehalem Mountains AVA, is rooted in basalt-based volcanic soils with varying depths across the site. The undulating terrain provides diverse sun exposure, enhancing each block's unique character. The soil's excellent water retention allows for dry-farming and balanced vine growth. Farmed in house using organic principles, the terroir rewards us with plush, floral wines grounded in vibrant acidity.

Flânerie Vineyard; French for "Aimless or Idly Wandering.

Established in 2003, this 10-acre site sits at 250'-350' in elevation on the eastern slope of the Ribbon Ridge AVA. The east-to-west orientation of its rows maximizes sun exposure, promoting greater tannin structure in an already warmer microclimate. Despite this warmth, the site retains impressive acidity. Combined with its sedimentary soils, the terroir produces spicy and savory wines with structure, light red fruit character, and age-worthy potential. This site is dry farmed in house using organic farming practices.