

EST.



1971



Chardonnay

Appellation: Oregon

Sub Appellation: McMinnville, Willamette Valley

Vineyard: Hyland Vineyard

Varietal: Chardonnay

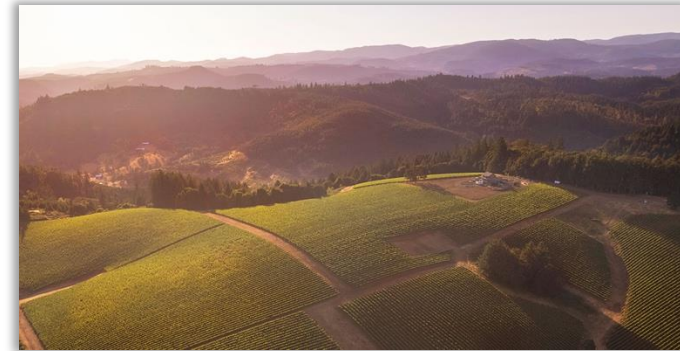
Vintage: 2023

Alcohol: 13.5% **TA:** 5.7g/L **pH:** 3.37

Tasting Notes: "Pleasing aromas of fresh stones and citrus fruit. Rich sweet flavors of pastry, spiced apples, vanilla bean and a touch of flint. An opulent and concentrated palate of poached pears and Meyer lemons. Full-bodied. Drink now." – **James Suckling**

Winemaker Notes: Hand-harvested, hand-sorted and whole cluster pressed. Long, cool ferments are staged in barrel using a variety of native and cultured yeast. The wine undergoes 100% malolactic fermentation with minimal lees stirring. The wine is Aged 11 months in 30% new French oak before bottling.

Bottled: 9/12/2024



Hyland Vineyard, one of Oregon's oldest and most historic vineyards, is renowned for its unique terroir and the rare, self-rooted vines that have thrived here for decades.

LIVE Certified: Organic/Biodynamic (south 43 acres)

Acres Planted: 183

Vine Age: 16-53

Soil Type: Volcanic (Jory and Nekia)

Varietals: Pinot Noir, Chard, Riesling, Gewürztraminer

Configuration Details

Bottle size: 11.8"H x 3.5"W x 3.5" D

Case size: 14"L x 11" D x 12"H

Case weight: 40

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 47"L x 41"W x 49"H

