

EST.



1971



Chardonnay

Appellation: Oregon

Sub Appellation: McMinnville, Willamette Valley

Vineyard: Hyland Vineyard

Varietal: Chardonnay

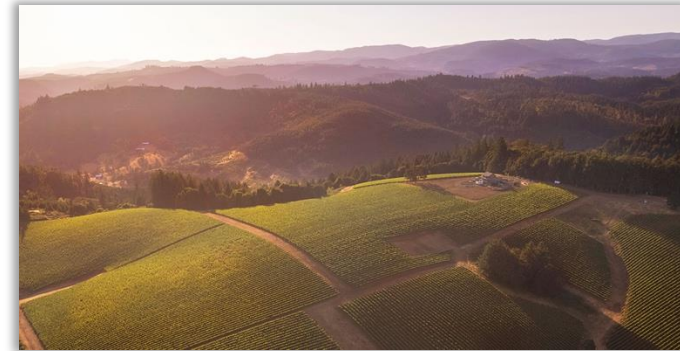
Vintage: 2024

Alcohol: 13.1% **TA:** 3.6 g/L **pH:** 3.33

Tasting Notes: Dusty lemon zest, roasted almonds, sea salt, and a touch of matchstick create an intriguing bouquet. The palate is layered and complex, with sweet citrus, white peach, slate, cedar spice, and honeycomb. Razor-sharp acidity and vibrant minerality drive a long, energetic finish.

Winemaker Notes: 2024 growing season started with a somewhat dry and cool Spring. A little bit of weather was present during bloom which moderated the crop levels nicely. Summertime in Oregon was typical, warm days and moderate overall temps. A short heat spike the first week of September helped flavors along, then we had near perfect weather for the remainder of harvest.

Bottled: 9/2/2025



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

