

Reverb Chardonnay

Appellation: Oregon

Sub Appellation: Eola-Amity Hills |Willamette Valley

Vineyard: Eola Springs

Varietal: Chardonnay

Vintage: 2023

Alcohol: 12.6% **TA:** 6.2 g/L **pH:** 3.3

Tasting Notes: "Aromas of lemon peel, pine forest, wet stones and a hint of cardamom. This medium-bodied wine is fresh and juicy, with flavors of lemons and green apples. Succulent mid-palate and a clean, crisp finish."

Winemaker Notes: The grapes were hand-harvested, hand-sorted, and whole cluster pressed. Fermentation occurred slowly at cool temperatures in barrel, using a mix of native and cultured yeasts. The wine underwent full malolactic fermentation with minimal lees stirring. Minimal use of new French oak was used to help highlight the vineyard with minimal intervention. 35% new French oak in barriques and puncheons.

Production: 112 cases produced and bottled in Dundee, Oregon

Bottled: 4/18/2025



Eola Springs Vineyard:
AVA: Eola-Amity Hills | Willamette Valley
LIVE Certified, transitioning to Organic certification
Elevation: 250-500 ft
Average Vine Age: 18 years
Soil Type: Marine Sedimentary with Volcanic uplift and Glaciatic Silt.
Planted: 1972– 2000s

Configuration Details

Bottle size: 11.8"H x 3.2"W x 3.2" D

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

Case weight: 36

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 40"L x 40"W x 48"H

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