

2023 DUNDEE HILLS ESTATE CHARDONNAY

SRP: \$40

LIME ZEST
WHITE FLOWERS
ENERGETIC

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

This wine is a selection of 4 unique clones from across our estate. Clone 76 and 548 lend bright bright fruit and juicy freshness, while clones 95 and 96 provide a core of minerality.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Fermented in both concrete cubes and stainless steel tanks, this Chardonnay is aged on the lees for 10 months before racking and blending. The composite blend is then married together for one month before bottling.

HARVEST	ALCOHOL
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October 2023 12.5%

BOTTLING pH

September 2024 3.2



NOTES FROM THE WINEMAKER

Our 2023 Dundee Hills Estate Chardonnay opens with aromas of lime zest, wet stones, and fresh pineapple. These flavors are amplified on the palate with layers of passionfruit, white flowers, and melon. There is an energetic tension to the mid-palate that gives way to a long, lingering saline finish. The combination of vibrant fresh fruit with flinty minerality is unique and captivating.

VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance, with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest, a challenge our vineyard and winemaking teams are fully equipped to handle. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.













