

2023 WILLAMETTE VALLEY CHARDONNAY

SRP: \$25

FLINT BRIGHT

APPELLATION

Willamette Valley, Oregon

VINEYARD COMPOSITION

A blend of Dijon clones from vineyards across the Willamette Valley, this wine best represents what cool-climate Chardonnay can do.

VARIETAL COMPOSITION

100% Chardonnay

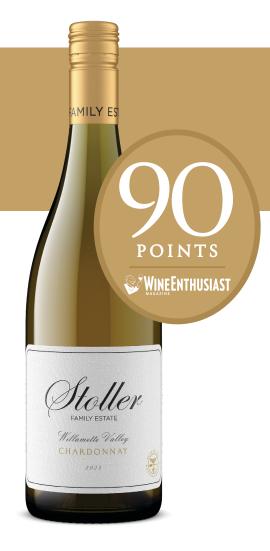
ÉLEVAGE

This wine was fermented and aged in 82% stainless steel, 9% concrete, and 9% neutral oak. The lees were stirred twice monthly until the palate filled out and harmonized.

HARVEST ALCOHOL

October 2023 12.5%

BOTTLING PH February 2024 3.24



90 POINTS, WINE ENTHUSIAST

"A not-quite-ripe pineapple aroma is accompanied by notes of chalkboard dust and chamomile. The wine's tart peach and sweet grilled pineapple flavors meld with a touch of saline and brisk acidity. Prepare to embrace the pucker with this excellent value." - Michael Alberty July, 2024

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.













