

2020 DIJON CLONE *Chardonnay*

VINTAGE FACTS 2020

A mild and dry winter in 2019-20 was followed by a dry growing season. Rain during bloom reduced the crop size by 38% on average, which is the lowest in Oregon winemaking history. Following bloom, we had a beautiful growing season, with warm and dry conditions. When we have a low-yielding vintage, the wines are very concentrated in color, tannins and body. Heat stress during the summer was moderate and pest and disease pressure was low.

The expansive size of the Willamette Valley and the fact that our vineyards are scattered throughout were a clear advantage for fruit sourcing after the wildfires this season; our sites were largely unimpacted.

It is very rare in Oregon that you get enough hang time on the vine to develop brown seeds. In mid-September, the daytime temperatures in some areas barely cracked 60 degrees, halting sugar ripeness, but continuing physiological ripeness where things like flavors and tannins develop. Much of the tannins come from the seeds and 2020 had a higher level of brown seeds, so the resulting wines have complex nutty, spicy and earthy qualities.

THE VINEYARDS

Estate Vineyard: Planted in 1983 by Founder Jim Bernau on a south-facing volcanic flow, the vineyard has 67 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

Elton: In 2006, *Wine & Spirits* listed it as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. In 2007, Elton Vineyard was named one of Oregon's top ten vineyards by *Wine Press Northwest*. Planted in 1983, the vineyard now includes 60 acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory and Nekia.

WINEMAKING NOTES

The stylistic vision of this wine is classic Oregon. Focus is placed on elegance, richness, creaminess in mouthfeel, with a balance of oak, fruit and bright acidity. A great wine to pair with food or enjoy by itself. The grapes were picked at peak ripeness and lightly whole cluster pressed to avoid harsh phenolics. The must was cold settled for 24 hours before inoculation. Fermentation took place in neutral French oak barrels as well as in stainless steel tanks and was fermented at approximately 55 degrees Fahrenheit for 3-4 weeks. A portion of the barrels were then inoculated for malolactic fermentation and stirred once monthly until malolactic fermentation was completed in April. Aging was surlee until racking prior to filtration and bottling.

TECHNICAL DATA

Grape Type: Chardonnay

Clones: 76, 96

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow iron rich volcanic)

Harvest Date: October 5 – 15, 2020

Harvest Statistics

- **Brix:** 22.8°
- **Titrateable Acidity:** 9.44 g/L
- **pH:** 3.12

Finished Wine Statistics

- **Alcohol:** 13.8%
- **Titrateable Acidity:** 8.30 g/L
- **pH:** 3.26
- **Sulfate Level:** low

Fermentation: French oak barrels and stainless steel tanks

Barrel Regimen: 10 months in barrel, 5% new French oak, 50% neutral, 45% stainless steel tanks

Bottling Date: August 20, 2021

Cases Produced: 488

TASTING NOTES

Lemon in color, the wine features aromas of citrus, pie crust, saline and minerality. Fresh lime, green apple, pear and spring florals emerge on the medium-bodied palate that finishes bright and refreshing – ideal for food pairing.

Peak Drinkability: 2022 – 2027

FOOD PAIRINGS

Enjoy with shellfish like crab ravioli in a cream sauce, chicken in beurre blanc sauce, vegetable yellow curries and fresh green salads with goat cheese.

