

WILLAMETTE VAL
VINEYARDS

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Dijon Clone

CHARDONNAY
WILLAMETTE VALLEY • OREGON



DIJON CLONE CHARDONNAY

OUR STORY

Founder Jim Bernau traveled with the Oregon Governor's Delegation to Burgundy in the 1980s to seek out French clones to improve our state's Chardonnay quality. These vines were brought back and quarantined at Oregon State University before being propagated for use in Oregon vineyards. Naturally derived Dijon Clones from France being planted in the Willamette Valley was one of the greatest tipping points in Oregon wine quality.

TASTING NOTES

Features aromas of citrus, pie crust, saline and minerality. Fresh lime, green apple, pear and spring florals.

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.

TECHNICAL DATA

Grape Type: Chardonnay

Appellation: Willamette Valley

Fermentation: French oak barrels and stainless steel tanks

Refer to wine back label for additional tech.

HISTORY OF SUCCESS

90 pts. – *Wine & Spirits, 2018*

91 pts. & Editors' Choice – *Wine Enthusiast Magazine, 2017*

