

# 2021 DIJON CLONE *Chardonnay*

## VINTAGE FACTS 2021

A relatively cold winter was followed by a short, dry spring in 2021. An early bloom and rain set a below average yield for the 2021 vintage. The summer was warm with an unprecedented record-breaking heatwave from June 26th - 28th reaching temperatures up to 117 degrees in certain areas. At the same time, cooler air from the ocean caused overnight temperatures to drop to 52-61 degrees. The hot daytime temperatures delayed the vine ripening until cooler weather set in. The berries on the vine were pre-veraison during the heatwave and were able to handle the extra heat. Rain in June and intermittently into the beginning of harvest saved the vines from heat stress. The ground stayed wet, so the vines didn't suffer drought stress, remaining healthy throughout the season.

Harvest started and ended slightly earlier than usual. Picking began around the first week of September and finished in mid-October. Cooler temperatures came at the perfect moment to give the fruit longer hang time on the vine to allow for more flavor, aroma, color and tannin development. The cooler nights also helped retain the natural acidities in the grapes to keep the resulting wines fresh and in balance with the sugar levels. Slightly below-average yields and no disease pressure this season made this a high-quality vintage.

## 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°F 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 7, 2021

### Harvest Statistics

- **Brix:** 23.7°
- **Titrateable Acidity:** 6.40 g/L
- **pH:** 3.36

### Finished Wine Statistics

- **Alcohol:** 13.8%
- **Titrateable Acidity:** 7.13 g/L
- **pH:** 3.32
- **Sulfate Level:** low

**Fermentation:** French oak barrels and stainless steel tanks

**Barrel Regimen:** 10 months in barrel, 10% new French oak, 42% neutral French oak, 48% stainless steel tanks

**Bottling Date:** May 19, 2022

## TASTING NOTES

Opening with a nose of candied pineapple, golden apple, lemon and honey that moves into a creamy medium-bodied palate offering flavors of pear, orange blossom and dried herbs. Balancing acidity leaves the wine crisp and refreshing, ideal for food pairing.

**Peak Drinkability:** 2022 – 2027

## FOOD PAIRINGS

Pair with rich seafood dishes like clam linguini, crab ravioli or seafood scampi, chicken piccata or cordon bleu, creamy risotto, fresh salads with vinaigrettes, garlic and lemon hummus and aged white cheddar.



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