

2022

WILLAMETTE VALLEY  
VINEYARDS

*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. The delegation's members returned to Oregon with these vines, which they quarantined at Oregon State University before propagating in Oregon vineyards. Naturally derived Dijon Clones from France planted in the Willamette Valley were one of the greatest tipping points in Oregon wine quality.

## TASTING NOTES

Fruit-driven aromas with notes of citrus, fresh pineapple and subtle white flowers. Lemon peel, cantaloupe and light oak flavors.

## FOOD PAIRINGS

Pairs well with roasted chicken tacos, lobster bisque, scallops with white wine sauce and cheeses such as havarti and asiago.

## TECHNICAL DATA

**Grape Type:** Chardonnay

**Appellation:** Willamette Valley

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

**Serving Temperature:** 50 – 55°F

*Refer to the back wine label for additional tech.*

## HISTORY OF SUCCESS

91 pts. – *Wine Enthusiast Magazine*, 2022, 2021

90 pts. – *Wine & Spirits*, 2018

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