

2019

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