

# 2019 Division Chardonnay “Un”

Johan Vineyards - Van Duzer (22%), Eola Springs Vineyard - Eola Amity Hills AVA (22%)  
Cassin Vineyard - Yamhill Carlton AVA (22%), Durant Vineyard - Dundee Hills AVA (14%), Royer Vineyard - Eola Amity Hills AVA (20%)

## Willamette Valley AVA

The 2019 vintage was beautifully reminiscent of the classic vintages of northern Europe. After a relatively cool and humid summer by Oregon standards, some nice dry weather came in time for veraison with mild to cool temperatures during the day and cool to cold at nights. This extended the growing season well into October, making even us cool climate lovers bite our nails wondering if we would reach optimal ripeness! We did, and are so happy with the results across the board!

Our 2019 Chardonnay “Un” is a cuvée of our exceptional organic and biodynamic Chardonnay sites in the Willamette Valley. The fruit for this bottling is almost equally repartitioned between Johan Vineyards, located in the new Van Duzer AVA, our younger vines at Eola Springs Vineyard, a superb new site called Royer Vineyard in the Eola Amity Hills AVA, the storied old vines at Durant Vineyard in the Dundee Hills and our long term “estate-like” leased vines at Cassin Vineyard the Yamhill Carlton AVA, giving us a truly cross AVA look into Willamette Valley Chardonnay.

We utilized the pied de cuve (vineyard native yeast cultivation) build up, a technique that we now use for nearly all of our ferments. This method, especially with the Chardonnay ferments, has resulted in a gorgeously complex final wine with happy and robust primary fermentations. These fermentations were long and cool in our French and Austrian oak barrel program –each of our barrel selections is tailored to the unique vineyard site to restrain oak flavor impact without losing valuable tannin and numerous compounds that enhance structure and elegance. The wines also naturally completed their secondary malolactic fermentation by early summer of 2020.

The 2019 Chardonnay “Un” is a throwback to Old World acid driven style we love from this glorious grape. Couple with a generosity of fruit and texture on the palate that makes you realize you are in the New World. The aromatics are a nice balance of orchard fruit - pears with hints of marzipan (think pear almond tart, but not too buttery) and hints of light and well integrated flinty reduction. On the tongue, the wine is lively with gorgeous fruit, mineral character and tons of length. The 2019 Chardonnay “Un” is, in our opinion, fresh and balanced, much like 2017 and 2018, with the nice depth of barrel fermented Chardonnay— ready to drink, but capable of further development in bottle for those looking to sit on a few!

**Alc - 12.5%, pH 3.28, 428 cases**

