

2021

## DIVISION CHARDONNAY "QUATRE"

A powerful Chardonnay that's light on its feet and bursting from the glass.

BOX SCORE			
VARIETY	CHARDONNAY 100%	ALC	12.3%
APPELLATION	EOLA-AMITY HILLS	PH	3.20
VINEYARDS	ROYER VINEYARD	PRODUCTION	75 CASES
AGEING	10 MONTHS FRENCH OAK BARRELS & PUNCHEONS		
SOIL SERIES	NEKIA SOILS		



### VINTAGE RECAP

The 2021 vintage in the Northwest was pretty typical except for one glaring gigantic difference.

In late June, we experienced an unprecedented heat dome that brought temperatures up to 120+ degrees for 2 days with lower 100s on the shoulders. Our young vines behaved with surprising resilience, but the heat evaporated a lot of moisture from the soils early in the season. We lost some baby vines and anxiously watched the rest of the season, wondering how our dry farmed sites would handle the drought conditions. Thankfully, just the right amount of early season rain came in early September and the weather was pleasant the rest of the harvest.

### WINEMAKING + FERMENTATION

Chardonnay is an excellent conductor of "terroir" and notoriously amplifies winemaking decisions. The key, for us, is to find balance in ripeness and fermenting temperatures to allow the wine to truly channel the vintage and site. We like to vary the ripeness levels to coax different profiles from each of our sites and hence pick our Lower Block of mixed clones at Royer over two separate passes about 10 days apart. We are very careful with the barrels we choose to let them help structure and season the wine, but not dominate the character of the site and use exclusively DAMY coopered barrels for our Royer chardonnay. The wines are fermented with indigenous yeasts and kept on their lees for 10 months, and we resist stirring the lees. A small amount of sulfur is added the following spring after malolactic fermentation, and the wines are kept on their lees until a month before bottling. The final wine is neither fined nor filtered.

### TASTING NOTES

The Royer Vineyard is young, but is already showing amazing promise to make unique and terroir-forward wines of distinction. Hence, we created our first single site bottling of Chardonnay from Royer from the excellent 2021 vintage. The aromatic profile bursts out of the glass with a bit of flinty reduction that carries to exotic spiced stone fruits. The palate features dense saline coated stone fruits and a very long finish. This wine is excellent out of the gate and we look forward to tasting the evolution in the months and years to come.