

2021

DIVISION CHARDONNAY "UN"

A balanced triumph of dense flavor and lithe weight.

BOX SCORE			
VARIETY	CHARDONNAY 100%	ALC	12.3%
APPELLATION	WILLAMETTE VALLEY	PH	3.25
VINEYARDS	JOHAN 40% EOLA SPRINGS 32% CASSIN 16% ROYER 12%	PRODUCTION	625 CASES
AGEING	10 MONTHS FRENCH OAK AND AUSTRIAN OAK BARRELS & PUNCHEONS AND STAINLESS STEEL BARRELS		
SOIL SERIES	VOLCANIC BASALT, MARINE SEDIMENTARY & FRAGMENTED GRANITE		



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 our sites and 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 Chardonnay sites. The wines are fermented with indigenous yeasts and kept on their lees for 9-10 months. A small amount of sulfur is added the following spring after malolactic fermentation, and the wines are kept on their lees until a month or so before bottling.

TASTING NOTES

We truly couldn't be more pleased with this wine. The aromatics quickly draw you in and are bathed in a deeply intoxicating melange of floral chamomile, quince, and flint. The palate delivers the goods too and is both dense in flavor and lithe in weight at the same time. The textural balance is spot on this vintage, a trait we believe defines our wines. Drink up and enjoy now or wait a few months or years to taste what should be a splendid evolution.