

2021

## DIVISION CHARDONNAY “DEUX”

Saline Chardonnay with beautiful depth that mirrors the weight and energy of rushing water.

BOX SCORE			
VARIETY	CHARDONNAY	ALC	12.3%
APPELLATION	EOLA-AMITY HILLS	PH	3.18
VINEYARDS	EOLA SPRINGS VINEYARD	PRODUCTION	50 CASES
AGEING	12 MONTHS IN FRENCH OAK BARRELS		



### 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.

This would become the last year of us picking at the Chardonnay old vines at Eola Springs Vineyard as Phylloxera had finally taken its course on the own rooted portion of the vineyard and needed to be pulled out and replanted. We will look back to this wonderful vintage with many fond memories.

### 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. After many years of experimenting with several cooperages to find the right barrels to translate the salinity and finesse that the old Mendoza clone features at Eola Spring Springs Vineyard, we chose DAMY produced barrels with long light toasting that come from forests in the Allier and Vosges areas of France. The wines are fermented with indigenous yeasts and kept on their lees for 12 months, and we resist stirring the lees. The wine completed malolactic fermentation naturally, and once racked off the lees, a small amount of sulfur was added before bottling. The final wine is neither fined, nor filtered.

### TASTING NOTES

The Chardonnay “Deux” is the other half of our debut duo of wines from this vineyard back in 2010, and the mineral intensity from the calcium-rich Eola Springs Vineyard Chardonnay is what had us coming back year after year. The phylloxera-diseased vines would slowly reduce the yield until this final year brought the storied vines to a close, but we are extremely proud of the two barrels we were able to make in 2021 bring our story full circle. The aromatics explode with slate and a deep saline note that reminds us of the ocean. The palate features taught cut acidity that’s layered in firm nectarine with a focus on the highly mineral core of this Chardonnay. It has the energy and weight of rushing water.