

2022

DIVISION CHARDONNAY “UN”

Our snapshot-of-the-vintage Chardonnay shows a balance of minerality and exotic spiced stone fruits.

BOX SCORE			
VARIETY	CHARDONNAY	ALC	12%
APPELLATION	WILLAMETTE VALLEY	PH	3.32
VINEYARDS	ROYER 33% CASSIN 23% JOHAN 22% EOLA SPRINGS 22%	PRODUCTION	482 CASES
AGEING	9 MONTHS FRENCH OAK BARRELS & PUNCHEONS THEN ONE MONTH IN STAINLESS		



VINTAGE RECAP

The last handful of growing seasons has been a rollercoaster of ups and downs, thrills and spills, and everything in between. 2022 was no different.

Bud break proceeded in early April, then a massive cold front came through in late April and brought snow and ice, causing widespread frost damage on many of the early buds. The weather stayed rainy and unseasonably cool into June. With primary buds all but gone, this put us seriously behind at that point in the growing season, leaving us pondering if the vintage was done before it even started.

Then the sun came out, the days warmed, and our resilient vines found a way to thrive and grow. The summer was ideal and slowly our spirits rose, but what would happen in early fall? Lucky for all of us, the good weather held until mid-October, providing enough time for us to harvest all of our sites with near-perfect conditions and ripeness.

The Chardonnay sites despite the cool overall vintage, were slightly riper than in 2021 and were bursting with flavor. We attribute this to the long early fall that allowed some of the longest hang times ever without sacrificing acidity or freshness in the grapes. A really special year that came down to the wire.

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 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

The aromatic profile bursts out of the glass with a bit of slate and a hint of flinty reduction that carries to spiced stone fruits. The palate features saline-coated meyer lemon curd, a touch of lemongrass, 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.