

2023

DIVISION CHARDONNAY “UN”

Our snapshot-of-the-vintage Chardonnay shows a balance of saline minerality and ripe spiced orchard fruits.

BOX SCORE			
VARIETY	CHARDONNAY	ALC	12.1%
APPELLATION	WILLAMETTE VALLEY	PH	3.35
VINEYARDS	CASSIN 65% JOHAN 27% ROYER 8%	PRODUCTION	593 CASES
AGEING	9 MONTHS FRENCH OAK BARRELS & PUNCHEONS THEN ONE MONTH IN STAINLESS		



VINTAGE RECAP

The 2023 vintage started near the historical averages for the first time in many years. After a pleasant and dry start, May brought prolonged precipitation into early June, which slowed things down on the growth side. As soon as it dried out in early June, the season remained mostly dry and quite warm until early September. While there were definitely some hot stretches, which is quite normal in the Pacific NW during the summer, the heat waves were less extreme than in recent years like 2021.

The fall harvest continued the trend of the vintage of near historical averages and we picked most of our Chardonnay during the second and third week of September with ideal conditions.

The Chardonnay harvested in 2023, despite being picked nearly two weeks earlier on average than 2022 were slightly riper than in 2022, especially on the acidity side, which was a bit lower than we typically see at similar ripeness. These dynamics resulted in classic Chardonnay orchard like characteristics that we know most adore about the grape - us included!

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

This wine leads with an explosion of salinity and spicy Topaz apple and quince jam. The wines seems to bounce between fresh nori seaweed and your Grandma’s perfect apple tart! There’s a fair amount of textural lushness in this vintage and the 2023 Chardonnay “Un” cuvée is clearly ready to drink!