

2024 DIJON CLONE *Chardonnay*

VINTAGE FACTS 2024

The 2024 growing season in the Willamette Valley was on par with long-term averages. A wet winter was followed by a moderate spring and summer, with bud break occurring on April 15th.

A stormy May followed by higher temperatures, including a short heatwave in July that reached 100 degrees Fahrenheit, led to high humidity and a small boost in sugar levels. Vineyard stewards were prepared and proactive, so the vines avoided most negative impacts of the humidity, and the fruit increased in vigor. A warmer-than-average August helped the fruit catch up before cooler weather returned. The fruit matured naturally and reached its full potential thanks to the moderate, low-stress growing season.

Harvest began on September 23rd, later than average, with intermittent rain throughout the season. Harvest finished at the end of October, with the fruit showing an impressive balance of flavor, acid and ripe tannins. Our winemakers are excited about how this exceptional vintage displays.

THE VINEYARDS

Estate Vineyard: Planted in 1983 by Founder Jim Bernau on a south-facing volcanic flow, the vineyard has 67 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well-drained to a depth of one-and-a-half to six feet.

Elton: In 2006, *Wine & Spirits* listed it as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. In 2007, Elton Vineyard was named one of Oregon's top ten vineyards by *Wine Press Northwest*. Planted in 1983, the vineyard now includes 60 acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory and Nekia.

WINEMAKING NOTES

The stylistic vision of this wine is classic Oregon. Focus is placed on elegance, richness and creaminess in mouthfeel, with a balance of oak, fruit and bright acidity. A great wine to pair with food or enjoy by itself. The grapes were picked at peak ripeness and lightly whole cluster pressed to avoid harsh phenolics. The juice was cold settled for 24 hours and racked off of heavy lees before inoculation. Fermentation took place in neutral French oak barrels as well as in stainless steel tanks and was fermented at approximately 55°F for 3-4 weeks. A portion of the barrels were then inoculated for malolactic fermentation and stirred once monthly until malolactic fermentation was completed in April. Aging was surlee until racking prior to filtration and bottling.

TECHNICAL DATA

Grape Type: Chardonnay

Clones: 76, 96

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow iron rich volcanic)

Harvest Date: Sept. 20 – Oct. 11, 2024

Harvest Statistics

- **Brix:** 21.5°
- **Titrateable Acidity:** 7.68 g/L
- **pH:** 3.15

Finished Wine Statistics

- **Alcohol:** 13.0%
- **Titrateable Acidity:** 6.14 g/L
- **pH:** 3.29
- **Sulfate Level:** low

Fermentation: French oak barrels, stainless steel tanks

Barrel Regimen: 10 months in barrel

Bottling Date: July 28, 2025

TASTING NOTES

Bright gold in color, the wine opens with delicate aromas of chamomile and mineral notes, layered with honeydew melon, vanilla and bergamot. The dry palate offers flavors of fresh pastry, ripe banana and biscuit, supported by fresh acidity and a light, elegant body that carry through on the lingering finish.

Peak Drinkability: 2025 – 2029

FOOD PAIRINGS

This wine pairs well with seafood, salads and creamy dishes, such as garlic scallops in cream sauce, arugula salad with Asian pear and goat cheese, lobster bisque or spring rolls.

