

2024 CHARDONNAY *Estate*

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.

WINEMAKING NOTES

The focus of this wine is the combination of all of our clones in our three Estate Vineyards, the majority being Dijon clones, which are particularly suited to our cool climate. The grapes were picked at peak ripeness, and lightly whole cluster pressed to avoid harsh phenols. The juice was cold settled and racked to barrels where it was inoculated with selected yeast strains. Fermentation lasted approximately five weeks at 55-60° F. The barrel lees were stirred once monthly through malolactic fermentation. Sur Lee aging continued until July.

TECHNICAL DATA

Grape Type: Chardonnay

Clones: 76, 96, 352

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: Sept. 25 – Oct. 22, 2024

Harvest Statistics

- **Brix:** 22.7°
- **Titrateable Acidity:** 6.56 g/L
- **pH:** 3.27

Finished Wine Statistics

- **Alcohol:** 13.6%
- **Titrateable Acidity:** 6.443 g/L
- **pH:** 3.32
- **Sulfate Level:** low

Fermentation: French oak barrels

Barrel Regimen: 10 months in barrel, 20% new French oak

Bottling Date: July 16, 2025

TASTING NOTES

Bright straw color in the glass, the wine showcases sweet aromas of chamomile, honey, white peach and marmalade. The light-bodied palate carries natural acidity and flavors of starfruit, lemon citrus, yellow kiwi, baking spice, apricot and hazelnut, providing a nice complexity.

Peak Drinkability: 2026 – 2032

FOOD PAIRINGS

This wine pairs best with savory protein dishes such as crunchy coconut chicken, Hawaiian shoyu chicken, pork with grilled vegetables, fish piccata or soft cheeses.

