

2024 CHARDONNAY *Tualatin 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 VINEYARD

Tualatin Estate Vineyard: Established in 1973, the vineyard is mostly covered with Laurelwood soil that formed over thousands of years on layers of wind-blown glacial silt called loess. High concentrations of rusted iron balls, known as pisolites, riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

WINEMAKING NOTES

This wine focuses on the unique Draper clones, which are particularly suited to Tualatin Estate Vineyard. Creaminess and richness, with balanced oak, acidity and forward fruit are the goal. The grapes were picked at peak ripeness and lightly whole cluster pressed to avoid phenols. The juice was cold-settled and racked to barrels, where it was inoculated with selected yeast strains. Fermentation lasted approximately 4 to 5 weeks at 60-65° F. The wine was aged Sur-lees in French Oak Barrels and stirred as needed to add richness and complexity.

TECHNICAL DATA

Grape Type: Chardonnay

Clones: Draper

Appellation: Tualatin Hills

Soil Type: Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: September 25, 2024

Harvest Statistics

- **Brix:** 21.9°
- **Titrateable Acidity:** 7.781 g/L
- **pH:** 3.14

Finished Wine Statistics

- **Alcohol:** 13.4%
- **Titrateable Acidity:** 6.585 g/L
- **pH:** 3.28
- **Sulfate Level:** low

Fermentation: French oak barrels

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

Bottling Date: July 15, 2025

Cases Produced: 503

TASTING NOTES

Bright gold in the glass with subtly sweet aromas including soft honey, cream, Bartlett pear and lemon curd. Medium-bodied, showing fresh flavors of green apples, white peach, toasted hazelnuts and finishing notes of ciabatta bread from the French oak aging process.

Peak Drinkability: 2025 – 2031

FOOD PAIRINGS

Enjoy with cream-based pastas, fall soups or French appetizers such as gougères with a savory mushroom filling.

