

2023 W CHARDONNAY

VINTAGE FACTS 2023

2023 in the Willamette Valley began with a very cold, dry winter followed by a short, wet spring. The cooler weather led to a late bud break around April 27th through May 1st, which was two to three weeks behind average. It quickly warmed up and accelerated the time between bud break and bloom. Similar to the 2011 vintage, bud break was short, with flowering happening in a single week. A hailstorm during the flowering period led to lower yields for the 2023 vintage. Lower yielding vintages tend to produce wines that are very concentrated in color, tannins and body.

The summer was ideal with temperatures staying around 80 degrees. A heatwave from August 13th - 16th reached temperatures over 100 degrees in certain areas and quickly broke. The berries on the vine were at the tail end of veraison during the heatwave and were able to handle most of the heat stress. It caused an increase in sugar levels in September, just in time for harvest.

With a record yield from our estate vineyards in 2022, the 2023 harvest reflected the typical vineyard cycle of a lower yield after a high yield. Picking began around the first week of September and finished in late October. Temperatures stayed ideal until the last week of September when rain arrived. Growers either worked through the rain to finish their harvest or paused until it passed the following week. Intermittent rain followed throughout the rest of the harvest. Willamette Valley Vineyards brought in 90 percent of its grapes by this period. Although it was a challenging vintage with lower yields, winemakers are excited about how this unique vintage will display.

WINEMAKING NOTES

Picked at slightly lower sugar levels, the wine focuses on creaminess and richness, with balanced oak, acidity and forward fruit as the goal. The grapes were lightly whole cluster pressed to avoid phenols. The juice was cold-settled and racked to stainless steel and French oak, where it was inoculated with selected yeast strains. Fermentation lasted approximately 4-5 weeks at 55-60 degrees F. Aging was sur lee for 16 months, before racking occurred via bulldog pup (a nitrogen-pushing system). Prior to bottling, the wine was passed through a reverse osmosis filter to remove about 25% of the alcohol while maintaining the wine's flavor profile.

TECHNICAL DATA

Grape Type: Chardonnay

Appellation: Willamette Valley

Harvest Date: September 8, 2023

Harvest Statistics

· **Brix:** 19.7°

· **Titrateable Acidity:** 7.71 g/L

· **pH:** 3.10

Finished Wine Statistics

· **Alcohol:** 9.5%

· **Titrateable Acidity:** 6.72 g/L

· **pH:** 3.09

· **Sulfate Level:** low

Bottling Date: May 13, 2025

Cases Produced: 773

TASTING NOTES

Straw in color with excellent clarity, the wine opens with soft aromatics of jasmine and slate and transition into a fruity nose of white peach and lemon curd. The palate is delicate and simple, showing flavors of toasted almond, Asian pear and barrel spice.

Peak Drinkability: 2025 – 2027

FOOD PAIRINGS

This wine pairs well with salads and savory dishes like shrimp chimichurri and crunchy coconut chicken, roasted vegetables and hard cheeses.

