2024 CHARDONNAY *Bernau Block*



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

Estate, Bernau Block: Planted in 1983 by Founder Jim Bernau, the Bernau Block at the Estate Vineyard sits on a south-facing volcanic slope with 15 acres of vines at 500–750 feet in elevation. The Chardonnay is sourced from Dijon clones Jim planted after traveling with the Oregon Governor's Delegation to Burgundy in the 1980s to seek out French clones to improve our state's Chardonnay quality. The vines were brought back and quarantined at Oregon State University before being propagated for use in Oregon vineyards.

WINEMAKING NOTES

This wine focuses on the unique Dijon clones, which are particularly suited to our cool climate. The goal is creaminess and richness, with balanced oak, acidity and fruit-forward characteristics. 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 a selected yeast strain. Fermentation lasted approximately 4-5 weeks at 60-65 degrees Fahrenheit. The barrel lees were stirred twice monthly through malolactic fermentation, which finished in April. Aging was sur lee until July, when racking took place.

TECHNICAL DATA

Grape Type: Chardonnay

Clones: 76, 96

Appellation: Willamette Valley

Soil Type: Nekia (shallow iron rich volcanic)

Harvest Date: October 22, 2024

Harvest Statistics
- **Brix:** 21.7°
- **Titratable Acidity:** 5.66 g/L
- **pH:** 3.26

Finished Wine Statistics
- **Alcohol:** 13.1%
- **Titratable Acidity:** 6.885 g/L
- **pH:** 3.23
- **Sulfate Level:** low

Fermentation: French oak barrels

Barrel Regimen: 10 months in barrel, 22% new French oak

Bottling Date: July 23, 2025

Cases Produced: 670

TASTING NOTES

Light straw in color, with fresh aromas of golden apples, ripe melon and honeysuckle. The aromatic profile and palate deliver fruit-forward, acid-driven flavors, balanced by a medium body. Notes of lemon zest, warm honey bread and hazelnut provide texture and contrast.

Peak Drinkability: 2025 – 2031

FOOD PAIRINGS

This wine pairs best with savory dishes like ceviche and brown-butter pasta, or caramelized desserts like pear tarte tatin.

FSC 100% CORK FSC® C006784 · SALMON SAFE · LIVE CERTIFIED SUSTAINABLE WINE

STEWARDSHIP OF THE LAND Est. 1983

WillametteValleyVineyards.com · 8800 Enchanted Way SE · Turner, OR 97392 · (503) 588-9463 · info@wvv.com