



2022 Chardonnay

www.yamhill.com

Vineyard:

Established in 1983, Yamhill Valley Vineyards is the second oldest vineyard in the McMinnville AVA. We produce 100% estate grown wines from our 150-acre estate located in the Willamette Valley. Thanks to our geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction. Our two Chardonnay blocks, Fromage and Hilltop, are both field blends of clones 76 and 95 grown on volcanic soils.

Vintage:

Every growing season is unique and 2022 was no exception. In early April we experienced a valley-wide frost event that affected yields dramatically. Some buds were damaged and did not produce any fruit, while others were delayed in growth and would later bear fruit. By mid-May we finally saw some continuation of the budbreak that had barely started in early April. This meant that flowering, veraison, and harvest were all delayed. In recent years we started harvesting in mid to late September, but in 2022, we did not start harvesting until early October. Thankfully, the grapes that did come to fruition had more energy put toward them despite their late start, making for wines with ample mouthfeel and weight, and riper flavors that are delicious and ready to be enjoyed sooner.

Winemaking:

Our two Chardonnay blocks ripen at different times, and we harvest them when the fruit lets us know that it is ready. Ripe flavors, softened skins, and a window of acidity chirp to the winemaker and vineyard manager that the fruit is ready to become wine. We hand pick, sort, and collect whole clusters that are promptly loaded into the press. We curate our press cycle based on real-time feedback from the juice, looking for flavor, aroma, and texture, but halting at astringency. The juice is racked to barrels for fermentation after one day of settling in tank. Fermentation is tracked daily, and the barrels move in and out of the winery to keep them at a moderate temperature that encourages development of aromas and flavors from the fruit and fermentation process. After primary fermentation is complete, the wine undergoes full Malo-lactic fermentation and periodic stirring of the barrels amplifies round texture through lees contact. The wine spends the rest of its days prior to bottling picking up the candied characteristics from barrel aging.

Tasting Notes:

Golden apricot, toasted hazelnut and coconut, pineapple, Meyer lemon zest.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13.5 %	0.2 g/l	3.35	6.5 g/l

FROM OREGON'S WILLAMETTE VALLEY