



2023 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, and are grown on volcanic soils.

Vintage: The 2023 vintage produced beautiful, high-quality fruit with good structure, color, and flavor development. A cold, wet spring set us up with a late budbreak around April 29th. Subsequent warmth and sunshine sped things up, and we saw flowering around June 13th. It rained once in June, and we experienced an ideal summer with many days in the 80s. Heat spikes in mid-August caused some of the berries going through veraison to shrivel, however many of these berries fell off and did not affect the final quality of the wines. Our two Chardonnay blocks ripen at different times and were harvested on September 15th and 19th. Ripe flavors, softened skins, and a window of acidity chirp to the winemaker and vineyard manager that the fruit is ready to become wine.

Winemaking: 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: Vanilla, orange blossom, pineapple, lemon curd, tropical.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	13%	0.3 g/l	3.28	5.4 g/l

FROM OREGON'S WILLAMETTE VALLEY