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2024 CHARDONNAY

Tasting Notes:
We love this barrel fermented chardonnay alongside a creamy Tuscan chicken topped with parmesan and sun-dried tomatoes. Notes of green apple and toasted oak add to the lingering finish.

Winemaking Notes:
The fruit was gently de-stemmed directly into the press to minimize skin contact. Pressing decisions were done by taste and the press was stopped at just one bar of pressure to minimize the potential development of phenolics. After three days of settling, the juice was racked off its lees and sent to barrel. We inoculated with a variety of yeasts to increase complexity and after primary fermentation, the barrels were then inoculated for malo-lactic (ML). During ML, the barrels were stirred twice a week to increase mouthfeel and roundness. After ML, the wine was sulfured and allowed to sit on its lees, again adding to mouthfeel and to develop further complexity. The wine was racked to tank in the end of August, cold stabilized, filtered and bottled in September 2025.

Harvest Notes:
The 2024 growing season started with a wet January and February and a mild spring. Bud break occurred in mid-April with bloom following on schedule in middle to end of June. The rest of the growing season was almost ideal with moderate daytime temperatures and cool nights, leading to a long, slow ripening season. A few short heat spikes in July and August kept us on track for an October harvest. The lovely October allowed us to stretch harvest out this year with the first grapes harvested on September 29th and our last pick October 24th. Great flavor concentration, balanced acidity and moderate alcohols means the 2024 wines will be excellent now and into the future.

Our estate vineyard, Dunn Forest, is LIVE certified sustainable and Salmon Safe. The vineyard is hand cultivated, allowing us to respond to individual vine needs.

Wine Information:
- **Alcohol:** 13.3%
- **pH**: 3.51
- **Titratable Acidity**: 5.2 g/L
- **Malolactic**: Yes
- **Barrel Aging:** 11 months
- **Cooperage**: French and American oak
- **Number of Cases:** 117

Harvest Information:
- **Appellation:** Willamette Valley
- **Vineyard Source:** 3 Cedars
- **Harvest Date:** September 29th
- **Sugar**: 21.6° Brix
- **pH**: 3.22
- **Titratable Acidity**: 7.7 g/L

LIVE CERTIFIED SUSTAINABLE

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