

de la bœue

Chardonnay

VINEYARD

Willamette Valley

YEAR

2023



AREA

Willamette
Valley

Bright citrus and saline notes mingle with layers of texture and vibrancy, showcasing the harmonious blend of three Willamette Valley vineyards in a Chardonnay inspired by elegance and age-worthy structure.

Winemaking notes

Barrel Fermented in neutral oak, this Chardonnay comes from three vineyards. Selected for the way they complement one another. Hyperoxidized as juice to prevent oxidation in the bottle, fermentation lasted over 100 days. Lees were stirred, adding texture and the wines were aged *sur lie* in their fermentation barrels - where they remained for 10 months prior to bottling. A further 6 months in bottle prior to release makes for a drinkable wine right off the shelf, while having a backbone for aging if you so choose.

Vineyard information

Woodhall Vineyard (Willamette Valley) is at the heart of the blend, bringing intensity and vibrance. Cancilla Vineyard(Tualatin Hills) adds complexity and power, while the saline and citrus notes from Gregory Ranch(Yamhill Carlton) tie it all together as the root of the blend.

About the wine

The goal here is to showcase the hallmark of Willamette Valley Chardonnay. Finding high quality vineyards throughout the valley that compliment each other is part of why we love making wine in Oregon.

An additional note about Woodhall Vineyard: Just outside of Alpine, Oregon this is the Oregon State Research vineyard. The research is an ongoing rootstock trial, with Pinot Noir grafted to 19 different species of rootstock. Vegetative growth, drought tolerance, soil moisture and fruit development are all studied to help future growers make the best decision on what to plant. Originally planted in 1977, these are some of the oldest vines in the Willamette Valley. Additional acreage was planted in 1997. We love supporting research by purchasing this fruit.

ABV
12.5%

PH
3.24

TA
4.8 g/L

RS
<1 g/L