



2020 WILLAMETTE VALLEY CHARDONNAY

Willamette Valley

World-class, award winning wines from grapes grown at our Chalice Vineyard. The cool climate in the foothills of the Oregon Coast Range allows the grapes to mature slowly while maintaining the proper acid balance that is essential for producing the finest Chardonnay

TECHNICAL DATA

VARIETIES 100% Chardonnay

AVA Willamette Valley

TA 7.4g/L

RESIDUAL SUGAR 2.2g/L

ALCOHOL 13.2%

ELEVAGE Sur Lees in 500 Liter Puncheons,
100% French Oak

CLONES Dijon 76, ENTAV 548

VINEYARDS Chalice Estate Vineyards

SOIL TYPES Jory

HARVESTED October 2020

BOTTLED January 2022

CELLARING 1-5 years

RELEASSED November 2022

CASES 333

WINEMAKER Aaron Lieberman
PROPRIETOR Pamela Frye

SRP: \$29.99

WINEMAKER NOTES

Our estate Chardonnay is planted in two adjoining blocks near the center of our vineyard. The older block was established in 1996 and the younger in 2016. The older block is planted to Dijon 76 clone while the younger one is planted to ENTAV 548 clone. Chardonnay is the last fruit to be harvested from our vineyard because it is the latest ripening grape we have planted. The slow ripening of these grapes allows them to become more flavorful while they retain more acid and accumulate less sugar.

VINTAGE DESCRIPTION

2020 started with very mild winter nights. After a wet January, February through April were unusually dry. Bud break occurred in mid-April which is average for our vineyard. The relatively dry late winter weather was followed by a spring with near normal precipitation and relatively warm temperatures allowing the vines to quickly produce a healthy leaf canopy. As can sometimes happen in the Willamette Valley we had cool temperatures and rain during much of June including the time during which the vines were in bloom. Rain during bloom results in reduced pollination of the flowers, the consequence of which is fewer berries per cluster and fewer seeds per berry. Our 2020 yields were down about 28% compared to 2019.

Also working in favor of quality were unusually cool average summer temperatures. A light crop load can ripen unevenly if temperatures are too hot, but this year the vines sailed through.

The density and concentration of this vintage are the best in a generation, putting even vintages like 1998 and 2002 to shame. Yet due to the cool summer, the natural acidity is close to perfect, and alcohols are modest – that perfect 12-13% of the best vintages of the past, but with unprecedented structure and density.