

2022

# Estate Chardonnay

Retail Price: \$45 | 600 Cases Produced



# TASTING NOTES BY WINEMAKER, BRIAN IRVINE

The nose reveals a captivating interplay of mineral essence, hints of tropical fruits, and a subtle briny undertone, composing a truly exquisite bouquet. On the palate, a lively dance of zesty lemon, the earthy sweetness of candy cap mushrooms, and the bright succulence of pineapple takes center stage. This particular chardonnay has garnered acclaim as one of our finest vintages to date!

### APPELLATION

Mcminville AVA, Willamette Valley

## VARIETAL COMPOSITION

100% Chardonnay

#### ÉLEVAGE

This Chardonnay was aged in barrel, 30% new French oak, for 11 months.

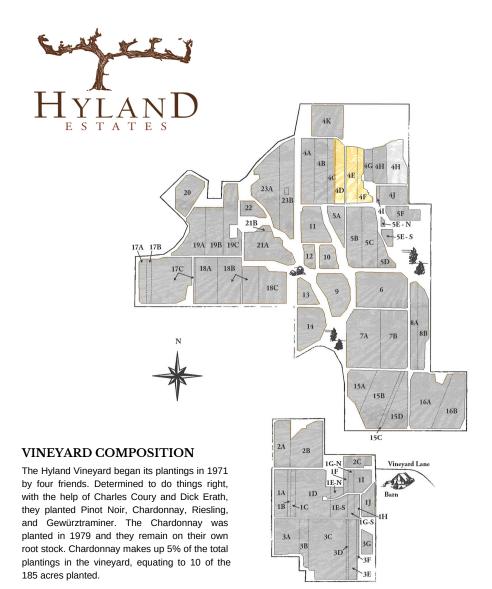
# HARVEST

October 23, 2022

Alcohol | pH 13.2% | 3.42

### VINTAGE OVERVIEW

It seems like Mother Nature throws us a curveball during every growing season, and 2022 was no different. In mid-April, post-bud-break, a cold front brought record-low temperatures and frost into the Willamette Valley, leaving many to wonder if there would be a crop to harvest come Fall. In average years, Hyland's slightly higher elevation lends itself to a delayed start to the growing season compared to the rest of the valley. The delayed start greatly benefited the vineyard in 2022 as it could go mostly unaffected by the cold weather. July through September was unusually warm and helped give the vines the boost they needed to get back on track. Ideal conditions continued into October, allowing the fruit extra weeks of hangtime not typically seen in recent vintages.



BLOCK	VARIETY	CLONE	ACREAGE	PLANTED
4D	Chardonnay	108	2.10	1979
4E	Chardonnay	108	2.28	1979
4F	Chardonnay	108	1.56	1979