

2022
AFFINITÉS CHARDONNAY
WILLAMETTE VALLEY



THE WINE

[uh-fin-i-tee] the relationship and connection between different elements. Each vintage our Affinités Chardonnay showcases the brilliance individual sites can produce when masterfully tempered and blended, with the ultimate objective of encapsulating the true spirit of the vintage. Not an individual expression of one site, but rather a composition of shared connections from a special place captured in a moment in time. The chosen vineyards (Spirit Hill, Violin, Von Oehsen and Bishop Creek) are interwoven to reveal the delicate flavors and sheer beauty of the Willamette Valley.

TASTING NOTES

A graceful elegance to this wine visually as it as it moves elegantly around the glass. Immediately there's freshness and vibrancy on the nose with a burst of Pomelo grapefruit followed by granny-smith apples and chalky tangerine essence. As the wine unwinds further a sweet cinnamon and apricot pulp begin to emerge intertwined with lemon powder, raw honey and crisp green apple. This 2022 version shows more gentle acidity than the 2021 vintage with a soft, free flowing texture of orange blossom liqueur, jasmine tea and stone fruit flavors that twist around a core of white orchard flowers. A beautiful wine on the palate, but not without restraint at this early age and one that will bring further joy with patient cellaring.

VINTAGE NOTES

The 2022 vintage was one of the most unique harvests in recent memory. Typical rainfall and winter temperatures kicked off the vintage, but winter was not yet over as temperatures plummeted in April. Bloom resumed, but a late budbreak found us delaying our first pick until October 10th, a full 30 days beyond the 2021 harvest schedule. But this prolonged hangtime and extended cool evenings of September and October generated compelling and unique acid structures and textures. Chardonnay aromatics are stunning, with river stone chalkiness, grilled peach and pineapple acidity freshness. Medium+ density intertwined with orchard fruits, minerality and toasted grain that make it almost impossible not to parallel these wines with the southern climats of Côte de Beaune.

Harvested: September 30-October 14

Harvest Brix: 22

CÉPAGE: 100% Chardonnay

CULTIVATION: Organic

AVA: Eola-Amity, Yamhill-Carlton

VINE AGE: Up to 25 years

Vendange: Hand-picked, 1/8 ton cherry bins, field and winery sorting

VINIFICATION: Spontaneous native yeast in barrel, unfiltered, lightly fined

ÉLEVAGE: 13 MONTHS, 25% new French oak

TA: 6.1 G/L

P H: 3.22

DATE BOTTLED: April 16, 2024

CASES PRODUCED: 458

