

2023
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, Von Oehsen, Pearlstad, L'Angolo and Bishop Creek) are interwoven to reveal the delicate flavors and sheer beauty of the Willamette Valley.

TASTING NOTES

Aromas of lemon flower and green melon leap from the glass, followed by a sweet tangerine rind and cereal note that's exotic and intriguing. On the palate, an apricot pulp and granny-smith apple mingles with a stone-fruit minerality that is demanding of your attention. The wine is light on it's feet, but generates a certain amount of power and tension that has become the calling card for every vintage of Affinités. The mid-palate is broad and expanding, while a clean line of acidity carries through a clean, bright finish.

VINTAGE NOTES

The 2023 growing season was marked by exceptional growing conditions especially when compared to the previous few vintages. An ample amount of winter precipitation provided the vines with the energy they would require for the growing season. Spring was cold and wet and pushed back bud break by a week from the more traditional time of mid-April. Warm summer temperatures moved the growing season along giving health and abundance to the vines. Small rain events right before harvest time helped to push ripeness across the finish line as well and condensing the picking period. The Chardonnays shows high varietal character with delicate freshness and beautiful citrus and stone fruit.

Harvested: September 11-22

Harvest Brix: 22

CÉPAGE: 100% Chardonnay

CULTIVATION: Organic

AVA: Eola-Amity, Dundee Hills, Yamhill-Carlton

VINE AGE: Up to 26 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, 30% new French oak

TA: 6.15 G/L

P H: 3.26

DATE BOTTLED: March 27, 2025

CASES PRODUCED: 775

