



Dundee Hills, Oregon Chardonnay

2021

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in Oregon's Dundee Hills. As second generation winegrowers, we are passionately committed to our family's legacy of creating world-class wines, through sustainable methods, which express our distinctive hillside vineyards.

—Alex & Alison Sokol Blosser

VINTAGE HIGHLIGHTS

2021 was the 2nd warmest growing season we have ever seen since 2015. We also got to add a new term to the dictionary: Heat Dome. Three straight days of triple digit temperatures in late June breaking heat records for the Willamette Valley! Bud break started like usual in the middle of April. We had the driest March/April/May that the Valley has seen through 128 years of record keeping! Bloom, or flowering, also appeared on time in early/mid June. While late June brought the "Heat Dome", our grapes made it through thanks to bloom being finished at all our sites and there still being soil moisture, so they grew like crazy over those three days of hellish temperatures. July and August turned out to be exceedingly hot and dry, thankfully September started off mild with a couple of rain events that allowed us to fully ripen the grapes. The hot and dry summer made for fruit that was extremely clean, making for excellent fermentations. All in all, mother nature gave us something to be grateful for on our 50th anniversary.

WINEMAKING

The grapes were hand picked from Durant, Anderson Family, and Two Barns vineyards, as well as a small portion from our Estate La Joya Block for the first time! The grapes were harvested in the first half of September, they were pressed as whole clusters to reduce skin contact and then fermented partially in our concrete egg and the rest in French oak, with a portion of new oak. The entire batch went through malolactic fermentation then aged in stainless steel for a short time to retain the freshness and vibrancy of the wine.

WINE PROFILE

On the nose, our 2021 Estate Chardonnay shows notes of candied lemon peel, jasmine, and yellow apple, accented with vanilla and elderflower. On the palate, the yellow apple and jasmine are joined by lemon curd, vanilla and finishes with a touch of butter.

PAIRINGS

This wine will pair beautifully with roasted Halibut, classic fried chicken, or fresh Dungeness crab.

SCORES

93 points - James Suckling (2019 - 2016 vintages)



APPELLATION

100% Dundee Hills

BLEND COMPOSITION

100% Chardonnay

GRAPE CLONES

Varied with a 76 and 96 majority

BOTTLED

April 2022

BRIX AT HARVEST

22°

ALCOHOL BY VOLUME

13.5%

PROPER CELLAR

LIFESPAN ~8 - 10 Years

PRODUCTION

724 Cases

SUGGESTED RETAIL

\$42