



Estate Chardonnay Willamette Valley, Oregon 2023

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in the now-famous Dundee Hills of Oregon's Willamette Valley. As second generation winегrowers, we are passionately committed to our family's legacy of creating world-class wines. Our wines are made from organic grapes, crafted sustainably with the environment at the forefront of our minds, that express the distinctive flavors of our hillside vineyards.

— Alex, Alison, & Nik Sokol Blosser

Siblings and Second Generation Winegrowers



VINTAGE HIGHLIGHTS

2023 was our 3rd warmest growing season on record after the 2015 and 2014 vintages. We had the warmest and driest August on record and if it was not for the rain in early September our harvest would have started before Labor Day Weekend. Three cheers for the rain! One of the interesting things about 2023 was the arrival of our first hailstorm right after bloom. We have never seen a damaging hailstorm in our vineyard since we started in 1971, so seeing it happen and the resulting damage was at first a little scary. While it looked like our yields might have been higher, the hailstorm helped reduce the crop to our desired amount. The resulting fruit was excellent, with the heat in August producing lower acid in the grapes and nice full flavors.

- Winemaker Robin Howell

HARVEST DATE

Sept 13th & 21st, Oct 3rd

WINEMAKING

Fermented in French Oak barrels, primarily new oak

Malolactic Fermentation in stainless steel while lees are kept in high toast oak barrels

AGING

Stainless steel with intense lees stirring

Bottled within 11 months of harvest

BOTTLED

August 2024

APPELLATION

Dundee Hills & Eola-Amity
Willamette Valley, Oregon

VINEYARDS

53% La Joya Block Estate
47% Blossom Ridge Estate

SOIL

Jory & Nekia

VARIETAL

Chardonnay

CLONES

76 & 96

FARMING PRACTICES

Certified organic

ALCOHOL BY VOLUME

12%

PROPER CELLAR LIFESPAN

8-10 years

PRODUCTION

500 cases

INGREDIENTS

Grapes, yeast, potassium polyaspartate, SO2

5-5OZ SERVINGS PER CONT.

Calories: 105

Carbohydrates: 3.2g Fat: 0g

Protein: 0g

SUGGESTED RETAIL

\$42

UPC

88473-51553

PROFILE

On the nose, this Chardonnay has notes of lemon zest, honeydew melon, and warm vanilla. The palate has lively acidity and notes of Asian pear, Meyer lemon, and touch of minerality, followed by a lightly creamy finish.

STORY

We make our Chardonnay in the true Oregon style, with less oak and more fresh acidity. Our goal is to showcase the beautiful flavors of our Estate grown Chardonnay fruit and let the wine speak for itself.

