



Estate Chardonnay Willamette Valley, Oregon 2024

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 winemakers, 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 Winemakers



VINTAGE HIGHLIGHTS

After a cool spring, the first notable heat came to Oregon in mid-to late June when the berries were in the early stage of development, followed by a weeklong heat wave in July. Fruit came in as usual with slightly small berries from the July heat. August brought slightly warmer than average temperatures followed by September, which was a roller coaster for temperatures with record breaking heat early and late in the month, sandwiching a very cool period in between. October continued a run of very nice conditions to end the 2024 vintage. Generally mild to warm temperatures and not much precipitation until late in October made for a vintage with little to no pressure to pick until the fruit was showing its best flavors and acidity.

HARVEST DATE

Sept 27th & Oct 5th

WINEMAKING

Fermented in French oak barrels, primarily new oak

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

AGING

5 months in stainless steel with intense lees stirring

BOTTLED

April 2025

PRODUCTION

1,047 cases

APPELLATION

Dundee Hills &
Eola-Amity
Willamette Valley, Oregon

VINEYARDS

63% La Joya Block Estate
37% Blossom Ridge Estate

SOIL

Jory & Nekia

VARIETAL

Chardonnay

CLONES

76 & 96

FARMING PRACTICES

Certified organic

ALCOHOL BY VOLUME

13%

PROPER CELLAR LIFESPAN

8-10 years

INGREDIENTS

Grapes, yeast, potassium
polyaspartate, SO2

5-5OZ SERVINGS PER CONT.

Calories: 111
Carbohydrates: 3.2g Fat: 0g
Protein: 0g

SUGGESTED RETAIL

\$50

UPC

88473-51553

PROFILE

On the nose our 2024 Willamette Valley Chardonnay has bright lemon and cantaloupe. Zippy green apple and Bartlett pear greet the palate with a mineral finish.

SCORES

92 points Wine Specator

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.

