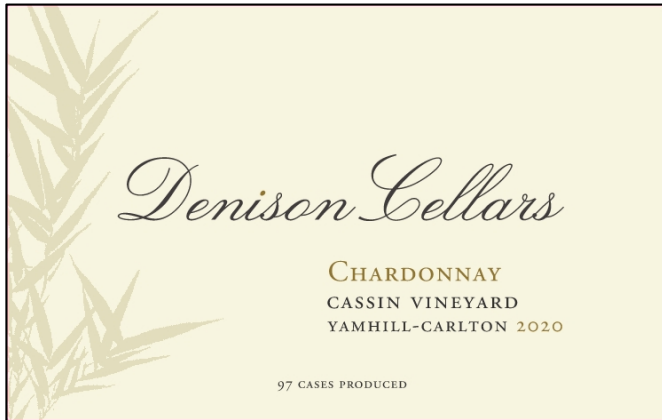


2020 DENISON CELLARS CASSIN VINEYARD CHARDONNAY

YAMHILL - CARLTON AVA, OREGON



THE VINTAGE

The 2020 growing season got off to a mild and drier than normal start with budbreak occurring in mid-April. The growing season was cooler than normal and while much of the growing season was dry, a rainy pattern persisted in mid-June during flowering which disrupted fruit set, and the resulting crop load was much lower than average. July and August were mild and dry, followed by an outbreak of wildfires in September that threatened the quality of the harvest. Significant rain in mid-September cleared the air

and washed away ash that may have settled on the vines. The quality of the harvested fruit was high, and the fruit for this wine was harvested on October 9th.

THE WINE

The 2020 Chardonnay was produced in a style reminiscent of the fine wines made in Chablis. The fruit was very gently (to prevent extracting any smoke compounds) whole-cluster pressed into French oak barrels and a stainless steel tank, where primary fermentation occurred over the next 38 days. Forty seven percent of the wine remained in stainless steel for aging, with no malolactic fermentation occurring; the remaining fifty three percent was aged in one neutral French oak barrel and one third fill French oak barrel; malolactic fermentation was allowed to finish in fifty three percent of the blend. The lees were lightly stirred every month during aging to add creaminess to the mid-palate texture.

Situated on an east facing slope between 580 and 600 feet of elevation, Cassin Vineyard is a L.I.V.E. certified vineyard planted with clone 76 and is located at the southern end of the Yamhill-Carlton AVA. The wine displays flavors and aromas of ripe pear and summer pineapple, and hints of mineral, lemon and jasmine emerge with time. Bright acidity combined with mid-palate creaminess from lees stirring creates a beautifully balanced wine.

Enjoy this delightful wine with Northwest fare; only 97 cases were produced. To prevent any incidence of cork taint, it is bottled under a twist-off closure.

Harvest Date: October 12th

Brix: 22.4°

Final pH: 3.33

Final TA: 6.5 g/L

Alcohol: 13.4%

Production: 97 cases

Suggested Retail: \$30

Winemaker: Tim Wilson

www.denisoncellars.com

541.517.3370