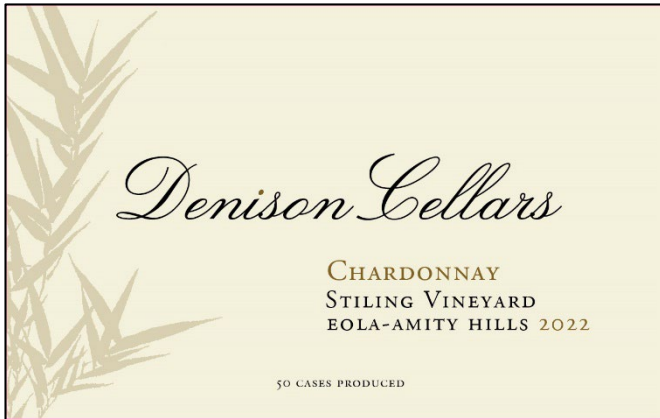


2022 DENISON CELLARS STILING VINEYARD CHARDONNAY

EOLA-AMITY HILLS AVA, OREGON



THE VINTAGE

The 2022 growing season got off to a mild and drier than normal start until the tables turned in mid-April. A significant frost in mid-April damaged a large percentage of the primary buds that were just emerging. Conditions remained cool and wet throughout April and May, setting vine growth back almost 4 weeks. Flowering completed in mid-June as secondary buds that were not damaged saved the day. The rest of the summer was warm and dry and harvest occurred on October 12th.

THE WINE

The 2022 Stiling Vineyard Chardonnay was produced from Dijon clone 95. Stiling Vineyard is located on the east side of the Eola-Amity Hills AVA and features a northeast aspect at elevations between 320 and 380 feet. Soils are primarily basalt, composed of Jory, Witzel, and Ritner series. The fruit was whole-cluster pressed and aged in 100% French oak barrels, 25% of which were new. Fermentation took 32 days, and 7% of the wine was allowed to complete malolactic fermentation. The wine was bottled on October 9th of 2023.

This chardonnay features notes of vanilla, toast, and pie crust. Flavors of Bosc pear and lemon with hints of graham cracker follow. The mid-palate is crisp and accompanied by a creamy texture that fans out into a long, seamless finish.

Enjoy the Willamette Valley Chardonnay lightly chilled with Spring and Summer fare. Only 50 cases were produced. To prevent any incidence of cork taint, this wine is bottled under a twist-off closure.

Harvest Date: Oct. 12th

Brix: 22.1°

Final pH: 3.24

Final TA: 6.60 g/l

Alcohol: 13.1%

Production: 50 cases

Suggested Retail: \$45

Winemaker: Tim Wilson

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