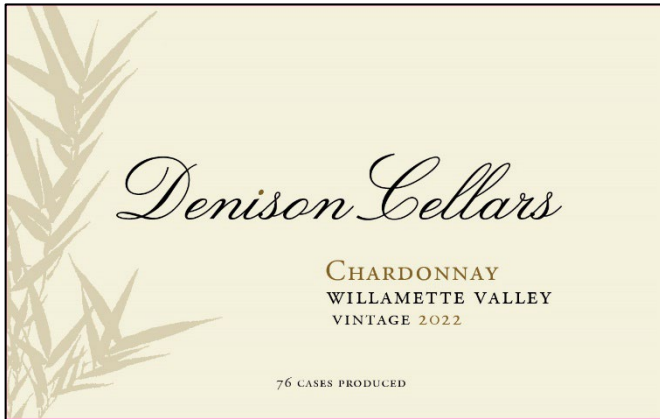


# 2022 DENISON CELLARS WILLAMETTE VALLEY CHARDONNAY

WILLAMETTE VALLEY 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 12<sup>th</sup>.

## THE WINE

The 2022 Willamette Valley Chardonnay was produced from fruit harvested from Stiling Vineyard in the Eola-Amity Hills AVA ; the blend is 84% clone 76 and 16% clone 95. The fruit was whole-cluster pressed and fermented and aged in 68% stainless steel and 32% neutral French oak barrels. Fermentation took 32 days, and 20% of the wine was allowed to complete malolactic fermentation. The wine was bottled on October 9<sup>th</sup> of 2023.

This chardonnay features subtle mineral notes as well as Asian pear and lemon meringue. 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 76 cases were produced. To prevent any incidence of cork taint, this wine is bottled under a twist-off closure.

**Harvest Date:** Oct. 12<sup>th</sup>

**Brix:** 21.7° - 22.1°

**Final pH:** 3.30

**Final TA:** 6.10 g/l

**Alcohol:** 13.1%

**Production:** 76 cases

**Suggested Retail:** \$32

**Winemaker:** Tim Wilson

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