

2020 CHARDONNAY

AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate vineyard, Blocks 3 & 4, Clones FPS95, FPS72, & FPS17

Soil Profile: Darow silty loam, Padigan clayey loam, & Carney loamy clay

WINEMAKING DATA

Composition: 100% Chardonnay

Yeast: Wild

Aging: 5 months sur lies in 14% new, 57% neutral French oak, 29% stainless steel

VINTAGE

2020 turned out to be one of the most challenging vintages in the last quarter century. Coming off of a drier-than-normal 2019–2020 winter, we anticipated—and got—an early budbreak and warm beginning to spring. The excitement created by our early vine development was negated by a dramatically cool and wet May, which limited fruit set in the vineyard by as much as 40 percent. The summer developed into a normal warm, sunny period, and our excitement returned as we watched our small crop mature under clear blue skies. Not to be outdone, Mother Nature contrived a severe unforeseen wind event in early September that threatened to destroy the entire vintage. Fortunately, we escaped the damaging effects of the wind storm and ensuing wildfires to enjoy a surprisingly cool September, which slowed ripening and promoted development of intense aromatics, concentrated flavors, and full phenolic ripeness.

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HARVEST DATA

Dates: September 14, 16, & 22, 2020

Brix: 22.4 **pH:** 3.61 **TA:** 6.98 g/L

BOTTLING DATA

Production: 148 cases

Bottled: March 2, 2021

Alc. 13.2% **pH:** 3.64 **TA:** 6.59 g/L

FSO₂: 35 mg/L



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Harvest began September 8—a bit later than initially anticipated thanks to a cool September—and concluded with Tempranillo on October 19, just as fall showers settled into the Valley to signal the end of the season.

TASTING NOTES

In 2020, we noticed our Chardonnay blocks looked particularly healthy and balanced. We even chose not to adjust the crop level as we have done in the past and watched closely as the season progressed. When the ripening period began, we followed our instincts and began the Chardonnay harvest earlier than anticipated in the hopes of producing a wine focused more on citrusy fruit and minerality but also with the richness and depth of aroma and flavor typical of our estate vineyard's terroir. The shorter aging and partial stainless steel fermentation allowed the lemon curd, wet stone, and lanolin aromas to lead. The palate is taut and presents a very fine balance of barely ripe tangerine and stone fruit with persistent flintiness on the finish. This will improve over the next two to three years and be best from 2022–2025. We love the idea of pairing this with a classic bistro dish of sole meunière and haricots vert almondine.



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