

Introducing The 2022 X NOVO Chardonnay



A significant frost in mid-April followed by cold, wet weather until late June delayed and extended flowering. Fortunately, this challenging start was followed by more than 90 days of sunny and occasionally hot temperatures, making 2022 the third warmest vintage ever in the Willamette Valley. This “solar” end to the growing season was key to realizing wines that are bright and tensile with notable acidity.

– Craig Williams *Owner / Winemaker*

TASTING NOTES

Our 2022 X Omni Chardonnay slowly opens to fragrance of citrus zest, ginger, almond and orchard fruits. Medium-weight and elegant, the flavors follow with lemon curd, toasted hazelnut and spice. A slight savory profile is accompanied by a solid core of fruit along with lively acidity. There is a sustained energy and concentration throughout followed by the signature chalky impression of the X Omni vineyard. This is an age-worthy vintage that will unfold slowly, rewarding cellaring and improving with bottle age.

Nurtured in 70% new French oak and 30% neutral French oak barrels for 18 months and was bottled in April of 2024. This wine was bottled unfiltered and may therefore develop a natural sediment.

4,020 bottles produced