

WILLAMETTE VALLEY, OREGON

Chardonnay

Mac and Zeke found this one paddling a river bend between the vineyard rows: a bright, lightly oaked Chardonnay with stone fruit and a little toast. It's made for shairing with friends at any table.



TASTING NOTES

IN THE GLASS	Mineral and white flower on the nose, stone fruit on the palate, a gently toasty edge from barrel and lees, and bright acidity to finish.
PAIRS WITH	Seafood and grilled shellfish, roast or creamy chicken dishes (think chicken Alfredo), a picnic board.

ACCOLADES · GOLD MEDALS

95 POINTS Gold · Best of Class · 95 points LA International Wine Awards 2026 · 2024 vintage	93 POINTS Gold · 93 points USA Wine Ratings 2026 · 2023 vintage
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WINEMAKING

SOURCING	71% Chehalem Mountains, 29% Willamette Valley
VINEYARDS	Dry-farmed, hand-picked · 350–600 ft · 15-year vines
SOILS · CLONES	Laurelwood and marine sedimentary · Dijon 95, 76, 96 and Mt. Eden
HARVEST	Oct 7 – 11, 2024 · 22.5° Brix · 2.8 tons per acre
IN THE CELLAR	Whole-cluster pressed, French oak barrel ferment, no malolactic, 6 months on lees stirred weekly
AGING	10 months in French oak (15% new), 5 months in bottle
FINISHING	Bentonite fined, crossflow sterile filtered
ANALYSIS	100% Chardonnay · 13.8% ABV · TA 6.9 g/L · pH 3.33 · Dry

CASE SPECS

Case is L × W × H.

PACK	12 × 750 mL · screwcap	PRODUCTION	1,990 cases
BOTTLE	12 H × 3.2 W × 3.2 D in	BOTTLE UPC	850018884150
CASE	14.25 × 11 × 12 in · 38 lb	CASE SCC	10850018884157
PALLET	56 cases · 14 × 4 layers		

Sales contact:

Awards as published by each competition, checked October 2026.