



2022

CHARDONNAY

WILLAMETTE VALLEY, OREGON

Winemaker Drew Voit brings us this Chardonnay from a single cool climate vineyard in the Chehalem Mountains AVA of Oregon's Willamette Valley. From two French clones, Dijon 76 and 95, grown in marine sedimentary soils. The grapes are harvested and brought straight to press whole cluster and racked to barrel. Low intervention with no lees stirring, followed by full malolactic fermentation. Barrels racked to tank 3–6 months prior to bottling. Aged in 25% new French Oak (Damy) for around 18 months.

Green tinged gold color. Aromatics of nectarine, ginger, Bosc pear, lemon, white flowers, and vanilla. Touches of mineral and golden apple in the mouth. Finishes zesty and crisp. The limited oak adds to the texture, more white Burgundy in style. Only 5 barrels produced.

VINTAGE 2022

VARIETAL Chardonnay

APPELLATION Chehalem AVA.

Willamette Valley,

Oregon

VINEYARD Malliris Vineyard

ALCOHOL % 14.1

AGING Best 2025-2027

COMPOSITION 100% Chardonnay, Dijon

clones 76 and 95

B. WISE VINEYARDS