



2021 Wirtz Vineyard Chardonnay

Vintage Overview

This Chablis style Chardonnay displays forward aromas of white florals, star fruit and zested yuzu while grounded by a chalky minerality. Similar notes carry through to the mid palate with balanced acidity through the finish.

In the Vineyard

In 2021 the blooming season started rainy for most of the Willamette Valley and Tualatin Hills. Fortunately, David Hill's vines bloomed later, resulting in abundant yields at harvest time. The overall temperatures for the season were warm, but even with the heat spikes in the summer it did not affect the vines or spike the sugar content. In fact, the dry heat of the growing season allowed for intentional hanging times for many of our varietals. The conditions of this vintage has created wines with complex flavors and aromas, making 2021 one of our favorite vintages in the last few years.

In the Winery

This chardonnay was purposefully aged in both neutral and new french oak, specifically Chablis barrels, for 18 months.

WINE

100% CHARDONNAY UNFILTERED

AGED 18 MONTHS IN 20% NEW AND 80%

NEUTRAL FRENCH OAK

pH 3.26 | TA .63g/100ml

VINEYARD

CLONES - DRAPER

DRY FARMED | SELF ROOTED |

LAURELWOOD SOIL



davidhillwinery.com



2021 Wirtz Vineyard Chardonnay

Vintage Overview

This Chablis style Chardonnay displays forward aromas of white florals, star fruit and zested yuzu while grounded by a chalky minerality. Similar notes carry through to the mid palate with balanced acidity through the finish.

In the Vineyard

In 2021 the blooming season started rainy for most of the Willamette Valley and Tualatin Hills. Fortunately, David Hill's vines bloomed later, resulting in abundant yields at harvest time. The overall temperatures for the season were warm, but even with the heat spikes in the summer it did not affect the vines or spike the sugar content. In fact, the dry heat of the growing season allowed for intentional hanging times for many of our varietals. The conditions of this vintage has created wines with complex flavors and aromas, making 2021 one of our favorite vintages in the last few years.

In the Winery

This chardonnay was purposefully aged in both neutral and new french oak, specifically Chablis barrels, for 18 months.

WINE

100% CHARDONNAY UNFILTERED

AGED 18 MONTHS IN 20% NEW AND 80%

NEUTRAL FRENCH OAK

pH 3.26 | TA .63g/100ml

VINEYARD

CLONES - DRAPER

DRY FARMED | SELF ROOTED |

LAURELWOOD SOIL



davidhillwinery.com