

WINE

FERMENTED & AGED IN NEUTRAL FENCH

OAK BARRIQUE

pH 3.4 | TA .50g/100ml | RS .4g/100mL

VINEYARD

OLD VINE | DRY FARMED

LAURELWOOD SOIL

INGREDIENTS

GRAPES, SULFUR, ORGANIC YEAST

NUTRIENT, NATIVE YEAST

Certified



Corporation



CERTIFIED SUSTAINABLE GRAPES



SAFE



2019 Chasselas

Vintage Overview

Our old vine Gewurztraminer demonstrates aromatics of ginger and Meyer lemon, complimented by undertones of Thai basil and Turbinado sugar. Broad and airy with flavors of yellow curry, flint, and refreshing mandarin orange, this wine is defined by its palatal tension and its unique flavor profile.

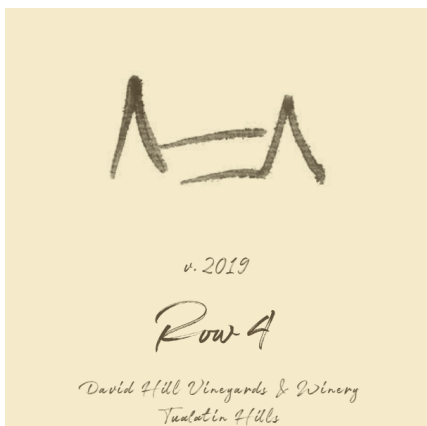
In the Vineyard

In 2019, the Northern Willamette Valley saw a return to a more classic cool vintage. Spring was warm and damp with a late bud-break, while the growing season was moderate and steady. Early rains and a rapid October cool down created the need for strategic harvesting of fruit, which rewarded us with optimal ripeness and retention of acidity. From 2019 we may see one of the best vintages in the last two decades.

In the Winery

With a vision to use the subtlety of this varietal to capture and enhance the characteristics of place on our property, our winemaker Chad Stock fermented this wine in stainless steel, and aged it for 6 months in neutral French oak.

davidhillwinery.com



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