

**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



davidhillwinery.com

**2019 Chasselas**

**Vintage Overview**

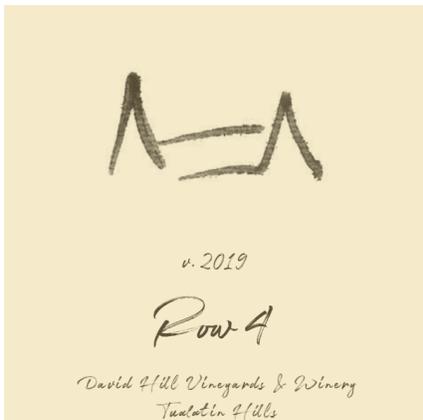
From one of the few Chasselas plantings in North America, this dry and mineral driven wine amplifies the characteristics of our vineyard. Aromas of graphite, Castelvetrano olive, and peach, give way to a soft maritime palate that finishes with white peach tea tannins.

**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 and aged for 6 months in neutral French oak.



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