

WINE

100% CHARDONNAY

AGED 20% NEW FRENCH OAK

pH - 3.63 | TA - .62g/100ml

VINEYARD

CLONES- DIJON 76 AND DIJON 96

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST.



2019 Upper Slope Chardonnay

Vintage Overview

Aromas of Honey Crisp apple, shiso leaves, and undertones of graphite compliment the complex palate of our 2019 Upper Slope Chardonnay. Gentle flavors of amber honey and roasted hazelnut merge with the graham cracker finish of this cohesive wine.

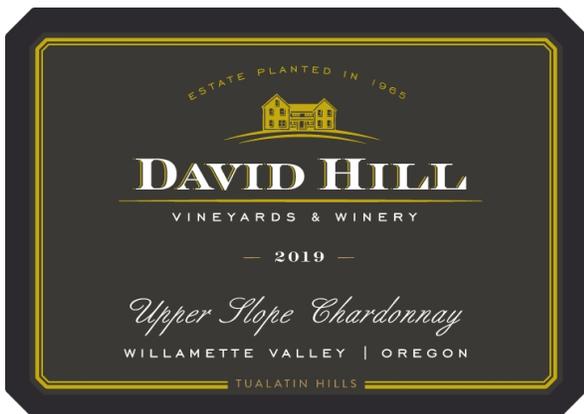
In the Vineyard

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

Separated by clone until final blending, our Chardonnay was aged in 20% new Mercury Chablis barrels, with all of the barrels completing malolactic fermentation.

davidhillwinery.com



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