



WINE

FERMENTED & AGED IN NEUTRAL FRENCH OAK BARRIQUE

pH 3.36 | TA - .51g/100ml | RS .09g/100mL

VINEYARD

OLD VINE | LAURELWOOD SOIL | DRY

FARMED

INGREDIENTS

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



## 2020 Estate 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 marmalade, quince, and plantain showcase in this wine. Its uniquely round and rich flavor profile offers a mouth-watering and lasting finish that sits nicely on your palate.

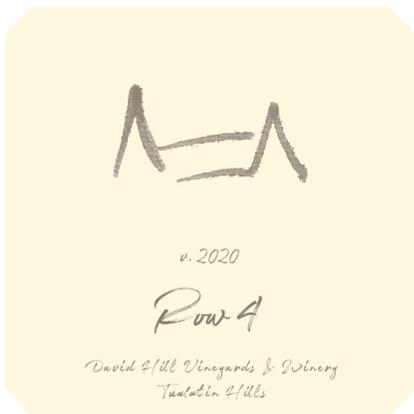
### In the Vineyard

In 2020 Oregon experienced brutal wildfires, some of which were centered around the Eola Hills. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, David Hill fared incredibly well, and our fruit was lucky enough to escape untouched by smoke damage. A damp and later than average bloom resulted in smaller clusters and berries, creating a perfect set for what the vines should bare during bloom. A temperate summer allowed fruit to hang without becoming overly ripe, while dry weather systems during harvest allowed the vineyard team to pick with leisure. The circumstances in 2020 produced ripeness and expression among our wines that makes for a seriously age-worthy vintage.

### 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.

[davidhillwinery.com](http://davidhillwinery.com)



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