

WINE
100% CHARDONNAY
AGED 14 MONTHS IN 50% NEUTRAL
FRENCH OAK & 50% NEW FRENCH OAK
pH 3.28 | TA .65g/100mL
VINEYARD
CLONES - DIJON 76 & DIJON 96
DRY FARMED | LAURELWOOD SOIL
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGAN-
IC YEAST NUTRIENT, NATIVE YEAST



2020 UPPER SLOPE CHARDONNAY

Vintage Overview

This unfiltered Chardonnay has an intriguing aroma of lemon meringue and lychee fruits with flavors of apple and porcini mushrooms on the palate. The wine's time in lightly toasted new french oak offers a well balanced integration of oak that creates the traditional richness of a Chardonnay while not being overwhelmed by any oaky or buttery characteristics. This balance leads to a long and complex finish of lemongrass.

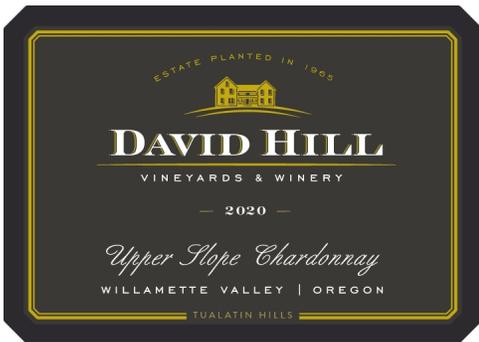
In the Vineyard

In 2020 Oregon experienced brutal wildfires. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, David Hill faired incredibly well, and our fruit escaped 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

The Upper Slope Chardonnay offers a nuanced expression and integration of oak, that is achieved not only through its blend of new and neutral French Oak but also in the varying sized barrels utilized in its aging process.

davidhillwinery.com



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