



WINE

100% CHARDONNAY UNFILTERED
AGED 18 MONTHS IN 20% NEW AND 80%
NEUTRAL FRENCH OAK
pH 3.26 | TA .63g/100ml

VINEYARD

CLONES - DRAPER
DRY FARMED | SELF ROOTED |
LAURELWOOD SOIL



2020 Wirtz Vineyard Chardonnay

Vintage Overview

Our Wirtz Chardonnay has expressive aromas of green fruits, charcoal, plantain, and fresh baked croissants. With a smooth acidity throughout, minerality and salinity become the dominant experience on the palate for this cool climate Chardonnay. Flavors of brioche, green apple and flint presents themselves from beginning to end, gripping the tongue and giving a long lasting.

In the Vineyard

In 2021 the blooming season started rainy for most of the Willamette Valley and Tualatin Hills. Fortunately, David Hill's vines bloomed later, resulting in abundant yields at harvest time. The overall temperatures for the season were warm, but even with the heat spikes in the summer it did not affect the vines or spike the sugar content. In fact, the dry heat of the growing season allowed for intentional hanging times for many of our varietals. The conditions of this vintage has created wines with complex flavors and aromas, making 2021 one of our favorite vintages in the last few years.

In the Winery

This chardonnay was purposefully aged in both neutral and new french oak, specifically Chablis barrels, for 18 months.

davidhillwinery.com



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