

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 finish.

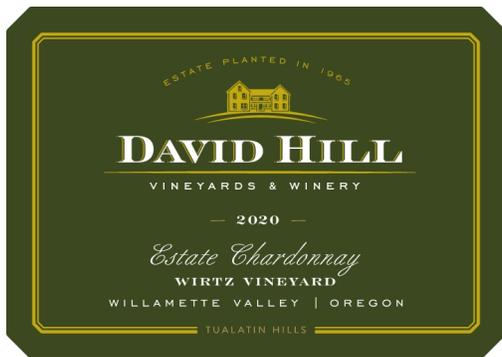
In the Vineyard

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. While there was some smoke damage in the Willamette Valley, 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 during harvest allowed the vineyard team to pick with leisure. The circumstances in 2020 produced ripeness and expression, making for a seriously age-worthy vintage.

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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