

WINE

100% CHARDONNAY

AGED 14 MONTHS IN 50% NEW FRENCH OAK & 50% NEUTRAL FRENCH OAK

pH 3.28 | TA .65g/100mL

VINEYARD

CLONES - DIJON 76 & DIJON 96

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

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



davidhillwinery.com

2021 Upper Slope Chardonnay

Vintage Overview

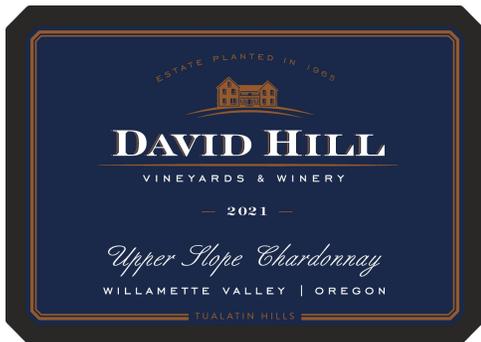
Fresh air and dewy cool grass, red apple and bosc pear intermingle with flint and toast to give our Upper Slope Chardonnay a distinctive nose. On the palate, a similarity to the nose and a prominent burst of mineral spring on the tongue gives a uniqueness to the palate. Due to its specific location in the vineyard, this wine will age nicely in the bottle for several vintages.

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

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.



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