

## 2022 Wirtz Vineyard Chardonnay



### WINE

100% CHARDONNAY UNFILTERED  
AGED 18 MONTHS IN 40% NEW AND 60%  
NEUTRAL FRENCH OAK  
pH 3.19 | TA .66g/100ml

### VINEYARD

CLONES - DRAPER



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

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### VINEYARD

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DRY FARMED | SELF ROOTED |  
LAURELWOOD SOIL



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### Vintage Overview

This Chablis style Chardonnay displays forward aromas of green apple, Meyer lemon zest, and subtle star anise while grounded by a chalky minerality and subtle oak influence. On the palate, bright sea salted lemon and a savory component of chive balance the fruit and compliment the balanced finish.

### In the Vineyard

In 2022, the vintage in the Willamette and Tualatin Valley AVA's started classically wet and cool, highlighted by a frightening cold spell and frost in April that reduced damaged buds across the valley. David Hill experienced no damage, however, due to its location in the valley. Cooler than most areas, and behind in the growing stage, the vintage was protected. A cooler growing season overall and a dry late harvest season yielded high acid and full fruit, making for a physiologically ripe vintage. The conditions of this vintage have created wines that are balanced with full fruit and bright acid.

### In the Winery

Aged in Chablis barrels for 18 months in 40% New French Oak and 60% Neutral French Oak.

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