

2023 Estate Upper Slope Chardonnay



WINE

100% CHARDONNAY

AGED 10 MONTHS IN 50% NEW FRENCH OAK AND 50% NEUTRAL FRENCH OAK

pH 3.40 | TA .63/100ml

VINEYARD

CLONES - DIJON 76 AND DIJON 96

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

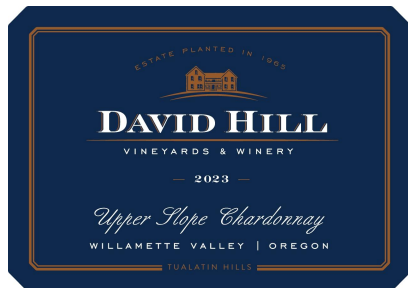
LIVE CERTIFIED GRAPES, SULFUR,

ORGANIC YEAST NUTRIENT, NATIVE YEAST



davidhillwinery.com

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Vintage Overview

Notes of fresh candied lemon and apple, along with a hint of pineapple, river rock, and a touch of white pepper define the nose. A medley of asian pear, meyer lemon, and pineapple define the palate, where a roundness and soft oak presence dances on the palate and the fruit carries through to a lingering finish.

In the Vineyard

2023 was a great growing season in the Willamette Valley, and a particularly favorable vintage in the Tualatin Valley AVA. The spring was wet and cool, which culminated in and early May budbreak. The growing season was short as June was warm and July and August were hot, but there were no extreme weather events or dynamics that might present threats or problems in the vineyard. The consistent heat ripened the fruit and produced a rich concentration of flavor and weight, but the cooler nights in late summer and early fall - especially at the vineyard's elevation, helped develop acidity in the fruit to give lift and support the richness of the vintage.

In the Winery

Fermented in Austrian cask, along with weekly stirring of lees creates a vibrancy on both the nose and palate of this 2023 Upper Slope Chardonnay.

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