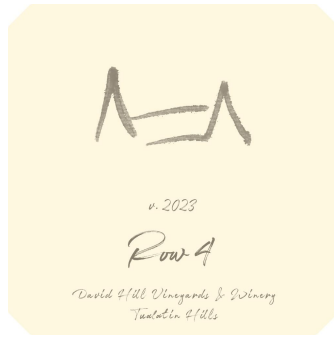


2023 Chasselas Doré



WINE

FERMENTED AND AGED IN STAINLESS

STEEL BARRELS

FOR 7 MONTHS

pH 3.37 | TA .57/100ml

VINEYARD

OLD VINE | LAURELWOOD SOIL | DRY

FARMED

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,

ORGANIC YEAST NUTRIENT, NATIVE YEAST



Vintage Overview

Not common in the United States, this wine has a fresh quality, with prominent notes of pear, subtle curry leaf, and fresh coriander on the nose. On the palate, pear and lime zest with undertones of quince and apple flesh carry through to a long lingering finish with a subtle textural component, and a touch of salinity and ginger.

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 an 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

This Chasselas was fermented in 100% stainless, allowing the true beauty and clean lines of this grape to shine. Hard direct press extracts subtle tannin.

davidhillwinery.com

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