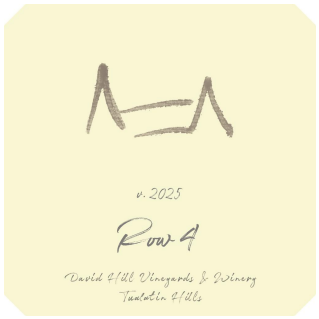

WINE
FERMENTED AND AGED IN NEUTRAL FRENCH OAK
pH 3.21 | TA .63/100mL
VINEYARD
OLD VINE | LAURELWOOD SOIL | DRY FARMED
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST

2025 Chasselas Doré

Vintage Overview
This grape, of Swiss origin is a rare gem for Oregon. Our 2025 Chasselas Doré has aromas of fresh mandarin, orange blossoms, and a minerality akin to river rock. The palate is lush, with a mouthfeel similar to olive oil. A lingering mineral finish adds to the experience.

In the Vineyard
In 2025, the vintage in the Northern Willamette Valley and David Hill began with a cool spring, leading up to a cooler-than-average summer. The vineyard had great soil moisture, a nice canopy, and good fruit set with no dramatic heat spikes from summer through the end of August.Though there was initially a fear that the vintage wouldn't ripen in time, September's daytime temperatures were warmer-than-average, leading to quick ripening across the entire vineyard. Classically a warmer harvest results in bolder flavor profiles, more complexity, fuller body, and a more prominent tannin structure.

In the Winery
The Chasselas Doré was fermented in neutral french oak, for 8 months. Unfiltered, this wine is a pure expression of fruit, with clean lines and subtle texture on the palate.

davidhillwinery.com

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