Beaux Frères

Oregon Chardonnay

The 2020 Willamette Valley Chardonnay

GRAPE VARIETY: *100% Chardonnay*

VINEYARD COMPOSITION:
Doration - 60% (Chehalem Mts. AVA),
Star Mooring - 23% (Chehalem Mts. AVA)
Pearlstad - 10% (Eola-Amity Hills AVA)
Lone Star - 7% (Eola-Amity Hills AVA)

TECHNICAL INFORMATION

HARVEST DATES: *September 2nd to September 14th*

VINIFICATION:
The fruit is pressed in whole clusters with no sulfur added at the press tray, allowing the juice to brown (a technique known as "hyper-oxidation"). This leads to less bitterness and astringency in the final wine and more color stability, by forcing all of the compounds that can cause a wine to turn brown or age prematurely to react and release before the fermentation process begins. After about 24-hours of cold settling, we rack the juice off the heavy lees into barrel where both primary and secondary fermentation will occur. From this point on the wine is handled in a reductive fashion to ensure it is exposed to as little oxygen as possible. The slow and cool fermentation that follows (sometimes up to 11 months) allows the wine to develop and retain floral aromas and texture from lees contact.

MATURING: 16 – 18 months in primarily neutral oak barrels
AGING POTENTIAL: 10+ years

ALCOHOL CONTENT: 13.2%
TITRATABLE ACIDITY: 6.5 g/L
pH: 3.25
TOTAL CASE PRODUCTION: 710

WINEMAKER TASTING NOTES:
Beeswax, lanolin, lemon zest, kumquat, fresh and bright acid profile, weighty back palate, clean finish

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