



Limited Addition Wines

## 2021 Chardonnay Sauvignon Blanc



LIMITED ADDITION  
Chardonnay / 58% / Sauvignon Blanc 28%  
Willamette Valley • Eola-Amity Hills AVA  
2021

AVA: Eola-Amity Hills	PRODUCTION: 60 cases
VARIETAL: Chardonnay & Sauvignon blanc	ALCOHOL: 12.8% TA: 6 PH: 3.4
VINEYARD: Eola Springs	SOILS: Sedimentary
FARMING: Dry Grown/LIVE	ASPECT: West/450-600ft
Organic practices & no till	
ELEVAGE: Neutral oak barrels and tank	

Part of the new clonal selections and plantings at Eola Springs this the Hyde Wente selection of Chardonnay and Loire selection of Sauvignon blanc.

The Chardonnay came in first in early September and was whole cluster slow pressed to pick up as much phenolic texture as possible. It was sent directly to used French oak barrels for fermentation. Halfway through its fermentation the Sauvignon blanc was harvested in early October. This was destemmed and lightly crushed, and the Chardonnay was decanted from barrel into the 2-ton fermenters of Sauvignon blanc. We call this technique compound fermenting and the two varieties ferment and soak together for a week before we put it into the press and then return the blend to barrel to finish its fermentation in neutral barrel.

The wine has just a hint of the skin contact phenolics but more in the form of guava and peach skin on the palate. The vibrant acidity and concentrated fruit on the palate give this wine a full-bodied presence while still being light on its feet and incredibly fruit forward with just a hint of tannin tension on the back palate. Like walking through an orchard of exotic fruit trees this is our temperate Willamette Valley homage to the wines of the Loire's, Cheverny.