

Beaux Frères

RIBBON RIDGE AVA | OREGON



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)

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

GROWING SEASON SYNOPSIS:

Bud break and bloom phases went off like clockwork that spring. June rains affected enough of the primordial clusters being formed that final crop levels would be among the lowest since 2004, given that early rain events wash away some flowers that would otherwise have later become grapes. While the 2020 vintage will primarily be remembered for the multiple local wildfires that led to the loss of what would have been a great Pinot Noir vintage, it will go down as an excellent vintage for Chardonnay, as the negative impacts of smoke are mitigated by immediately pressing the juice off the skins.

WINEMAKER TASTING NOTES:

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