

Beaux Frères

RIBBON RIDGE AVA | OREGON



THE 2021 WILLAMETTE VALLEY CHARDONNAY

GRAPE VARIETY: 100% Chardonnay

VINEYARD COMPOSITION:

Doration - 58% (Chehalem Mts. AVA) | Star Mooring - 22% (Chehalem Mts. AVA)
Pearlstad - 10% (Eola-Amity Hills AVA) | Lone Star - 10% (Eola-Amity Hills AVA)

HARVEST DATES: August 30th to September 16th

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: 12 months in French oak barrels (30% new);
6 months in stainless steel

AGING POTENTIAL: 10+ years

ALCOHOL CONTENT: 13.3%

TITRATABLE ACIDITY: 6.2 g/L

pH: 3.23

TOTAL CASE PRODUCTION: 940

GROWING SEASON SYNOPSIS:

Our first Chardonnay pick in 2021 commenced on August 30th, with consistently moderate yields emerging all the way through our last pick on September 16th. Minimal acid adjustment and lower alcohol than what would have been expected for a record breaking year for heat. The heat came early enough to have less of an impact on the major variables such as acid and sugar development. The temperate conditions around harvest translated into a Chardonnay marked by freshness and vibrancy.

WINEMAKER TASTING NOTES:

A wine of great precision, showing notions of key lime, passionfruit, paraffin wax, white raspberry, shiso leaf and lemon curd.