

Beaux Frères

WILLAMETTE VALLEY | OREGON



THE 2022 WILLAMETTE VALLEY CHARDONNAY

GRAPE VARIETY: 100% Chardonnay

VINEYARD COMPOSITION:

Doration - 52% (Chehalem Mts. AVA)

Pearlstad - 30 % (Eola-Amity Hills AVA)

Star Mooring - 28% (Chehalem Mts. AVA)

HARVEST DATES: September 23rd through October 4th

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 (17.5% new);
6 months in stainless steel

AGING POTENTIAL: 10+ years

ALCOHOL CONTENT: 12.7%

TITRATABLE ACIDITY: 6.0 g/L

pH: 3.34

TOTAL CASE PRODUCTION: 420

WINEMAKER TASTING NOTES:

A playful display of softly textured tannin dances around a spine of laser-focused acidity, with impressions of apricot, mango mochi, beeswax, and cinnamon apple pie. Drink now through 2032.