

Beaux Frères

WILLAMETTE VALLEY | OREGON

THE WILLAMETTE VALLEY CHARDONNAY 2023

GRAPE VARIETY: *100% Chardonnay*

VINEYARD COMPOSITION:

Doration - 60% (Chehalem Mts. AVA)

Estate - 35 % (Ribbon Ridge AVA)

Star Mooring - 5% (Chehalem Mts. AVA)

VINEYARD LOCATION:

Willamette Valley | Oregon

TECHNICAL INFORMATION

HARVEST DATES:

August 26th – September 7th

VINIFICATION:

Pressed whole cluster and transferred to settling tank where fermentation begins via ambient yeast before being racked into French oak barrels for both primary and secondary fermentation.

ÉLEVAGE:

12 months in French oak barrels (35% new);

6 months in stainless steel

ALCOHOL CONTENT: 12.9%

TITRATABLE ACIDITY: 4.4 g/L

PH: 3.86

TOTAL CASE PRODUCTION: 797

WINERY TASTING NOTES:

Lemon curd, chrysanthemum, flint, watermelon rind, and oyster shells, with an electric acidic backbone surrounded by a broad, medium-density structure, conveying both tension and verve on the finish.

