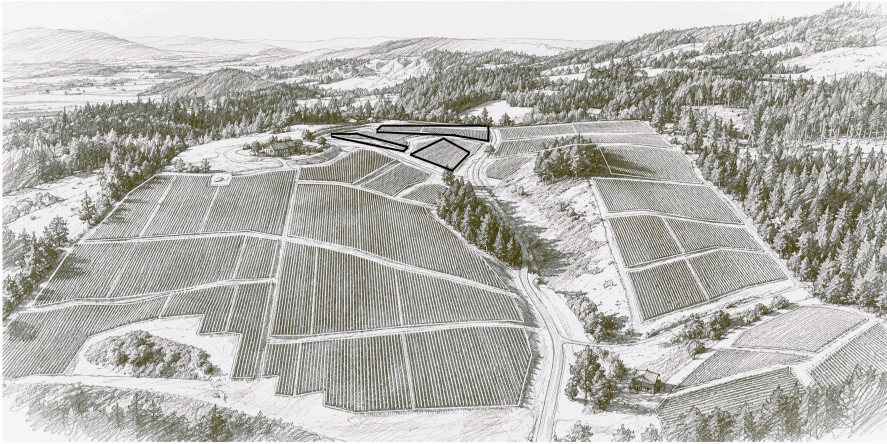




2022
COLENE CLEMENS VINEYARD
ESTATE
CHARDONNAY

CHEHALEM MOUNTAINS
Willamette Valley, Oregon

THE COLENE CLEMENS VINEYARD

Named in honor of co-founder Victoria Stark's mother, Colene Clemens Vineyard is a family-owned, women-inspired wine company occupying 122 acres where the Chehalem Mountains and Ribbon Ridge AVAs converge - an untamed, rugged property whose steep hillsides once served as a farmstead, orchard, and quarry, with an 1880s barn still standing as a link to that past. We are not négociants: every wine we make is estate grown, produced, and bottled. The geology here is unique, where marine sedimentary and volcanic basalt soils meet as elevation climbs from 350 to 650 feet, and the 62 dry-farmed, sustainably managed acres divide into over 30 blocks, each tended to its own character. The resulting cuvées show remarkable intensity - deeply concentrated, layered with dark fruit and mineral undertones. Yet for all their power, these wines keep their poise: structured tannins and vibrant acidity carry a lifted, graceful elegance. This tension between muscle and finesse, shaped by winemaker Stephen Goff's 25 years of experience, has defined the Colene Clemens style for almost two decades.

WINE PERSONALITY

Crafted exclusively from our estate vineyard, this Chardonnay captures the purity and elegance of Oregon's cool-climate terroir. Lively citrus, orchard fruit, and delicate hints of toasted hazelnut are carried by vibrant acidity and a long, mineral-driven finish.

VINTAGE NOTES

2022 was another wild and record setting year in the Willamette Valley climate wise. The average bud break in our part of the valley is typically April 15th and we were about on track with historical norms, with bud swell well under way, particularly in the Chardonnay. A descending cold front on April 11th brought measurable snow fall valley wide and throughout the Portland metro region. This is the latest date with measurable snowfall on record for our region.

WINEMAKER TASTING NOTES

The 2022 Estate Chardonnay is rich and indulgent, with a gorgeous gold hue. The aromatics exude tropical fruit with hints of pear and vanilla bean. On the palate this wine is full and plush, carrying through the tropical notes from the nose, alongside lemon peel and a touch of spice.

APPELLATION | Chehalem Mountains

CLONES | 76, 95

HARVESTED | October 17

VENDANGE | Hand-picked, field and winery sorting

HARVEST BRIX | 22.3

VINIFICATION | 100% de-stemmed, spontaneous native yeast fermentation

ÉLEVAGE | 11 months, 30% new French oak; bottled unfiltered, unfined

BARRELS PRODUCED | 18

DATE BOTTLED | December 7, 2023

WINEMAKER | Stephen Goff