



## 2021 ESTATE CHARDONNAY

CHEHALEM MOUNTAINS AVA

WILLAMETTE VALLEY, OREGON

*Chardonnay production at Colene Clemens began in 2013 with purchased fruit. We have since planted just shy of 7 acres on the upper crest of the estate vineyard, and our chardonnay is now sourced entirely from our estate fruit. Over the course of 11 months in barrel, we strive to build texture, flavor, and body from the lees and barrel time, creating a wine that is supple and layered with firm underlying acidity. This wine 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. Drink this wine on its own or pair with creamy cheeses, manchego, or seafood.*

**WINEMAKING:** Comprised of Dijon clones 76 & 95 planted, the fruit is hand-picked and sorted before being gently pressed and cold settled, then barreled down. In 2021, our winemaker created a blend that was fermented and aged using a variety of vessels: 20% in new French oak, 20% in 1-year-old French oak, 15% in 2-year-old French oak, and 15% in neutral French oak, all in 500-liter puncheons. The remaining 30% was aged and fermented in 55-gallon stainless steel drums. Both primary and malolactic fermentation occurred in barrels, with the wine aging on its fine lees for 11 months. After blending, the wine was aged for an additional 5 months in a stainless steel tank before being bottled in April 2023.

SRP: \$40 | 1,124 cases produced. | 92 Points - Wine Spectator and 92 Points - Jeb Dunnuck



### — COLENE CLEMENS VINEYARDS —

Colene Clemens was founded in 2005 by Joe and Victoria Stark with the express purpose of making exceptional pinot noir, and named the property in honor of Victoria's mother. Wine production began in 2008, and Winemaker & Vineyard Manager Stephen Goff has been dedicated to the development and planting of the vineyard as well as the production of our stunning wines since the very beginning.

### — THE ESTATE —

Spanning 122 acres where the Chehalem Mountains converge with Ribbon Ridge, the estate contains both sedimentary soils from the Wellsdale & Hazelaire series, and volcanic soils from the Witzel series. Elevation climbs from 350 to 650 feet, where the winery perches with sweeping views of the coast range and valley. 62 acres are planted to pinot noir & chardonnay. The vineyard is completely dry farmed, and we take a pragmatic approach to viticulture: we use sustainable and organic processes whenever possible. We are firm believers in taking care of our soil, practicing crop reduction for low yields and improved quality, and hand harvesting our fruit at its optimal physiological ripeness for maximum flavor and intensity.

### — THE VINTAGE —

Warm & dry, most people from the Willamette Valley will remember this year for the 2-3 day episode of extreme heat that occurred in mid-June with temps topping 110°+ and smashing all-time record highs. The rest of the summer was hot but not dreadfully so. While we recorded 24 days of 90°+ for the year, above the historical average of 15, we were still a fair bit off the record of 31 days set in 2018. Temps dipped after the heat wave and reverted to a cooler, cloudy and slightly damp pattern around bloom but unlike 2020, this did not have much of an effect on fruit set. Crop levels were good to abundant with slightly above average cluster size. Following bloom, the weather remained hot and dry through mid-September. Harvest occurred over two warm and dry periods, broken up by a small shot of rain by about a week.

The 2021 wines show good concentration and power with a surprising amount of restraint and elegance given the overall warmer nature of the vintage. Despite the heat we were able to achieve a nice level of physiological maturity without being over ripe. These finely balanced wines exhibit a generous fruit character with a sturdy and supple underlying structure. Expect the wines to bring both good near-term accessibility as well as a solid longer term ageability.