

LEMELSON

VINEYARDS

2021 CHARDONNAY

WILLAMETTE VALLEY - 12/750ML

VINIFICATION

HARVEST DATE:

September 17th, 2021

FERMENTATION NOTES:

Pressed whole cluster and fermented in barrel,
100% malolactic fermentation

AGING:

14 months in 21% new and 79% previously-filled French oak barrels

ALCOHOL:

13.5% alc./vol.

VINEYARD:

Certified organic by Oregon Tilth
Johnson Vineyard has sedimentary Willakenzie soils in the
Yamhill-Carlton AVA. Chestnut Hill Vineyard is located at 900+ feet
in the Chehalem Mountains AVA, with Jory volcanic soil.



WINEMAKER'S NOTES:

The 2021 Chardonnay is composed of fruit from two of our organic, estate vineyards that span two different AVAs, two different soil types and two different elevations. With an abundance of bright fruit aromatics, this wine was fermented in French oak to build richness. The nose comes alive with notes of green apple, caramel, lemon and vanilla and has fun nuances mandarin orange and toasted marshmallow. Texturally, the wine is surprisingly rich with excellent acidity making it a great food wine!



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