

LEMELSON

VINEYARDS

2022 CHARDONNAY

WILLAMETTE VALLEY - 12/750ML

VINIFICATION

HARVEST DATE:

September 22nd, 2022

FERMENTATION NOTES:

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

AGING:

14 months in 20% new and 80% previously-filled French oak barrels

ALCOHOL:

13.5% alc./vol.

VINEYARD:

Certified organic by Oregon Tilth
70% Johnson Vineyard with sedimentary Willakenzie soils in the
Yamhill-Carlton AVA. 30% Chestnut Hill Vineyard located at 900+
feet in the Chehalem Mountains AVA, with Jory volcanic soil.



WINEMAKER'S NOTES:

The 2022 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 curd, and vanilla and has fun nuances of mandarin orange and marzipan. Texturally, the wine is surprisingly rich with excellent acidity making it a great food wine!



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12020 NE Stag Hollow Rd, Carlton, OR 97111

503-852-6619