

LEMELSON

VINEYARDS

2023 CHARDONNAY
WILLAMETTE VALLEY - 12/750ML

VINIFICATION

HARVEST DATE:

September 22nd-23rd, 2023

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
80% Johnson Vineyard with sedimentary Willakenzie soils in the Yamhill-Carlton AVA. 20% Chestnut Hill Vineyard located at 900+ feet in the Chehalem Mountains AVA, with Jory volcanic soil.



WINEMAKER'S NOTES:

Our 2023 Chardonnay is sourced from two of our estate vineyards, Chestnut Hill Vineyard in the Chehalem Mountains AVA and Johnson Vineyard in Yamhill-Carlton AVA. Featuring impressive bright fruit aromatics, this wine was fermented and aged in French oak to build character and textural richness. The nose is lively, featuring white peach, green apple, lemon curd and mandarin orange with accents of creme brulee and marzipan. Texturally this Chardonnay is well balanced but surprisingly rich with excellent natural acidity, making this an extremely versatile food wine.



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