

# 2021 OLD STONES CHARDONNAY

## WILLAMETTE VALLEY AVA

We believe strongly in the power and promise of Oregon Chardonnay. Old Stones Chardonnay is the baby sister to our Sigrid Chardonnay. We select fresh-fruited and mineral-laden barrels of wine to highlight Oregon Chardonnay at its most charming and elegant. Succulent upon release and ready to pair with many foods, especially dishes containing fresh seafood, shellfish, mushrooms, hazelnuts, and artisan cheese.

#### Farming

- Estate-sourced from Bergström, Winery Block, La Spirale, Silice, & Le Pré du Col Vineyards in Dundee Hills, Ribbon Ridge, and Chehalem Mounatins AVAs. Chardonnay represents about 15% of total Bergström estate acreage
- Soils: Balanced blend of marine sedimentary sand on sandstone bedrock/shales and red, volcanic soils on basalt
- Exposures: Primarily south-facing at elevations between 375 & 500 feet
- Vines: Average 25 years old
- Clonal Selections: Dijon 76, 548, & 95

### Winemaking

- Whole-cluster," champagne-style," gentle, and lengthy press
- Native fermentation in 10-15% new French oak barriques and select large format vessels (oval foudres, puncheons, and demi-muids)
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 18 months élevage on lees
- · Polishing filtration prior to bottling

## Tasting Note

A pale, straw-colored wine with a green hue that is sure to transport you to the sea with its salty succulence and crushed oyster shell notes. Acacia flowers, white pepper, and pear are highlights of an intensely floral expression. Crisp flavors of lime and stone fruit ensure a delightfully light-on-it's-feet mouthfeel with electric acidity and a long finish.

#### **Technical Details**

- Alcohol: 13.5%
- Varietals: 100% Chardonnay
- · Harvest Dates: September 1-September 9, 2021

