

2021 CHEHALEM MOUNTAINS CHARDONNAY

The 2021 Clarion Chardonnay is made from Chehalem Mountains AVA grown fruit, the varietal used contributes more tropical fruit characteristics to the flavor profile. This chardonnay has been fermented in French oak and grown in the cool climate of the northern Willamette Valley, home of the finest New World Chardonnay grown today.

VINEYARD NOTES Balsall Creek Vineyard is adjacent to the Bacus Vineyards Tasting Room and is sited on a geologic outcropping in the Chehalem Mountains AVA foothills. The original acreage was planted in 2010 with a mixture of varietals including Chardonnay and Pinot Noir blocks.

VINTAGE NOTES The 2021 vintage in Willamette Valley was an easy growing season, a few heat domes that settled over the valley during the mid summer accelerated the ripening process leading to an early September harvest. Even with weather surprises we achieved ripe flavors and fruit maturity without concentrated sugars and higher alcohols.

TASTING NOTES

Michael Alberty: Ripe Bosc pear, butterscotch and coconut aromas lead to flavors such as lemon basil, ginger and peach. The wine's texture has a crisp snap to it and the acidity will make you feel alive. This is a delightfully graceful and agile wine.

AVA: Chehalem Mountains

VINEYARD: Balsall Creek Vineyard

CASES PRODUCED: 95 cases, 65 cases available

SELECTIONS: Chardonnay; 72

ELEVAGE: 11 months in French oak, 20% new

DATE BOTTLED: Aug 20th, 2022

ALCOHOL: 13.1%

SRP: \$39/ 750 mL

AWARDS: WE 90 pts

