

2021 CLARION CHARDONNAY

The 2021 Clarion Chardonnay is made from single vineyard estate grown fruit. What contributes to Clarion's distinctive flavor profile are the blend of Chardonnay 95 & 72 varietals 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 Bacus Vineyards are farmed organically and we encourage sustainability through limited tillage and use of in-row cover crops. The original acreage was planted in 2011 with a mixture of Chardonnay and Pinot Noir with north to south row orientation to maximize sunlight exposure on the east and west sides of the canopy.

VINTAGE NOTES The 2021 vintage in Willamette Valley was an easy growing season, a few mid-summer heat domes that settled over the valley accelerated the ripening process leading to an early September harvest. The oak is beautifully integrated, the impression is a mere suggestion of brioche and vanilla rather than overt barrel aromas.

TASTING NOTES

James Suckling: Notes of sliced pears and pineapple with tarragon, rosemary, bread dough and white almonds. Polished and textured with a full body and fleshy crunchiness of white stone fruit. Compact and chalky on the finish. Drink or hold.

Michael Alberty: A fuller-bodied Chardonnay with a creamy texture, gentle acidity and floral aromas of dried apricots, hyacinth and jasmine. The wine tastes like the lemon icing on a Bundt cake dotted with peach chunks. There's also a light and elegant note of lavender water in the background.

AVA: Chehalem Mountains

VINEYARD: Bacus Estate Vineyard

CASES PRODUCED: 68 cases, 50 cases available

SELECTIONS: Chardonnay; 95, 72

ELEVAGE: 11 months in French oak, 25% new

DATE BOTTLED: Aug 20th, 2022

ALCOHOL: 13.1%

SRP: \$49/ 750 mL

AWARDS: JS 93 pts, WE 90 pts, TEXSOM Silver Medal

