



BEARBOAT

2024 CHARDONNAY

WINE ANALYSIS

Varieties:	100% Chardonnay
Appellation:	Willamette Valley
Elevation:	350 to 600 feet
Climate:	Maritime Coastal
Soil:	Laurelwood, Marine Sedimentary

WINEMAKING

Method:	Whole cluster, French barrel ferment; 6 months, stir weekly
Malolactic Fermentation:	None
Aging:	15% New French oak for 10 months
Fining:	Bentonite
Filtration:	Xflow - sterile filtered
Bottle Age:	5 months

WINE ANALYTICAL DATA

Alcohol:	13.5%
Total Acidity:	6.9
Residual Sugar:	Dry
pH:	3.33

TASTING NOTES

Opens with crushed stone and white flowers, then settles into juicy peach and nectarine. A light touch of toast adds warmth, and crisp acidity keeps every sip fresh and lively.

PAIRING SUGGESTIONS:

Grilled fish, roast chicken, or a creamy soft cheese.

PACKAGING

Bottle and Closure:	glass, screwcap
Bottles per Case:	12 pk
Case Size in Inches:	11" w x 12" h x 14.25" l
Cases per layer in a pallet:	14
Cases per pallet:	56
Case Weight:	38
UPC:	850018884150

