



2023 KINGS RIDGE CHARDONNAY

TASTING NOTES Lemon Curd, Geranium, Fresh Straw

VARIETIES 100% Chardonnay

VINEYARD SOURCES 100% Willamette Valley

CELLAR TREATMENT 82% Stainless Steel
18% Neutral French Oak

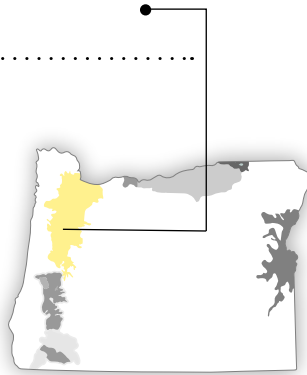
ALCOHOL CONTENT 12% by Volume

RESIDUAL SUGAR Dry

BOTTLE SIZE 750mL

PH 3.28

TA 5.8 g/L



91 POINTS
JAMES SUCKLING



Kings Ridge
CHARD
2023 Oregon
WILLAMETTE VALLEY



“A perfect balance of acid and oak, creating a fresh Willamette Valley Chardonnay.”

MEREDITH MCGOUGH - Winemaker

OREGON'S WILLAMETTE VALLEY IN A BOTTLE

The 2023 growing season began cold leading to a bud break that was 3-4 weeks later than average. But a very wet early spring followed by a May that felt more like summer sent the vines off on a running start, and by the time they were in bloom, the phenology had caught up to the five-year average. Some rain and hail in the third week of June rinsed off the canopy, but with most vineyards through bloom, little damage was sustained. After that, the summer was warm and dry, leading to a surprise early and compressed harvest, beginning in late August and all fruit in the door by mid-October.

To make the inaugural vintage of Kings Ridge Chardonnay, we have blended fruit from four vineyards, including some of our longest-term grower partners. These include Palestine Hill in the Southern Willamette Valley, Kraemer Farms and Bielenberg on the east side of the valley, and Witness Tree Vineyard in the Eola-Amity Hills. The portion from Witness Tree was barrel-fermented, while the rest underwent cool, slow fermentations in stainless steel to preserve aromas. The final blend preserves acidity and freshness, while the limited inclusion of oak brings a touch of richness, striking the balance that has become a hallmark of Willamette Valley Chardonnay.

