

2020 Redolent Wine Dion Vineyard Chardonnay



VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. Native yeast fermentation takes place in neutral French oak barrels and the wine remains on lees for a 12 month *élevage*. The wine is then racked into a stainless steel tank to age for another six months. Bottled unfiltered in late February of 2022.

2020 VINTAGE DESCRIPTION

The 2020 vintage was one none of us will ever forget. In addition to a global pandemic, lockdowns, social distancing, and masks, it was a curious growing season. Similar to 2019, it was a warm year, but we rarely had any extreme heat events during the summer. Cool weather and some rain during bloom caused the vines to produce the smallest crop set in years. However, the lower than target yields had us somewhat excited because, while it means less wine, the wine it does produce is usually concentrated and long-lived. So, we were looking forward to what looked to be an amazing harvest. Just as we were setting up our pick dates, a wind storm occurred, and almost overnight, forest fires engulfed pretty much the entire West Coast of the United States. The sun was blocked for nearly a week. When things cleared up, we had absolutely perfect weather to finish ripening, however, we were concerned what impact the fires might have had on the grapes. We monitored everything closely during harvest and fermentation, only choosing to move forward with unblemished fruit. The wines produced from 2020 look to be quite miraculous, on a number of levels.

AROMA & FLAVORS

Aromas of jasmine, lemon, summer wildflowers and an ocean breeze, leading into flavors of chalky, crisp yellow apple, starfruit, pear and some brininess. This is a racy wine presently, with focused vitality. It drinks well young, but should open up even more as the months and years go by.

HARVEST - September 16, 2020

PRODUCTION - 98 Cases

RELEASE DATE - April 2022

VARIETAL COMPOSITION - 100% Chardonnay

VINEYARDS - Dion Vineyard

AVA - Chehalem Mountains

ABV - 12.5%