

2021 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 French oak barrels (20% new, 80% neutral), 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 unfined in late January of 2023.

2021 VINTAGE DESCRIPTION

2021 was a great year for grape-growing in the Pacific Northwest. April and May were full of sunshine, with enough rain to support vine growth. Bud break occurred without any issues, and the majority of flowering took place before the “heat dome” of late June, which prevented the vines from experiencing any undue stress. Grape fruit set was very small, with tiny berries, thus overall yields are low yet again. The summer was quite dry but not too hot after the “heat dome”, so there was no disease pressure, great ripeness, good acidity, and delicious flavors. Harvest once again took place predominantly in September. The overall production of 2021 wines will be lower than normal, but the quality of these wines is wonderful.

AROMA & FLAVORS

Aromas of lemon, flint, jasmine, clove, tangerine, summer wildflowers, and ocean mist all present on the nose, suggesting a wine that is both delicate and powerful. On the palate, there are flavors of chalky, crisp yellow apple, apricot, white peach, starfruit, quince and a hint of sea salty minerality. Underlying notes of nutmeg and toasted bread add depth and complexity to the wine. It combines the best parts of raciness and richness, with lively energy, making it a wine that is enjoyable to drink now but will also develop even more over time.

HARVEST - September 10, 2021

PRODUCTION - 111 Cases

RELEASE DATE - March 2023

VARIETAL COMPOSITION - 100% Chardonnay

VINEYARDS - Dion Vineyard

AVA - Chehalem Mountains

ABV - 12.7%