

2021 Redolent Wine This Must Be The Place Chardonnay



VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. Native yeast fermentation took place in French oak barrels (33% new, 67% neutral), and the wine remained on lees for a 23 month *élevage*. Bottled unfiltered in August 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

Exotic aromas of white flowers, ginger, lime leaves, lemongrass and cardamom, with a touch of brazil nut, lead into flavors of lemon curd, fenugreek, *crème pâtissière*, verbena, meringue and honeydew, underpinned by subtle flavors of pear, fennel and lemon thyme. This wine has a textural richness that strikes a seamless balance between opulence and precision, leaving a lasting, vibrant and elegant impression.

HARVEST - September 20, 2021

PRODUCTION - 65 Cases

RELEASE DATE - September 2023

VARIETAL COMPOSITION - 100% Chardonnay

VINEYARDS - Vivid Vineyard

AVA - Eola-Amity Hills

ABV - 13.1%