2022 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 February of 2024.

2022 VINTAGE DESCRIPTION

The 2022 vintage in the Pacific Northwest began worrisomely. In the Spring, we faced cold, wet weather and persistent frost conditions that destroyed young primary buds, resulting in a 30 to 50 percent decline in crops in some AVAs. Not every vineyard was a ected, but everyone was concerned. However, as the warm weather arrived, the vines made up for it with a strong secondary fruit set in most vineyards. Still, the early conditions caused challenges in the vineyard that required diligent vineyard management. An ideal summer with almost no rain and warm days with little heat stress allowed the vines to catch up. And finally, a warm and dry Fall brought a much needed balance to the vintage. Sunny days and dry weather well into October made for perfect harvest conditions. Fruit quality was outstanding, with beautiful, ripe flavors and ideal acidity. Most of the wines will be lower alcohol with amazing purity and freshness. Despite a shaky start, the 2022 vintage ultimately made a spectacular comeback to a classic style vintage reminiscent (or dare we say redolent) of Oregon's past.

AROMA & FLAVORS

Aromas of lemon, flint, jasmine, clove, tangerine, and summer wildflowers lead into flavors of chalky, yellow apple, apricot, white peach, starfruit, filberts, accompanied by subtle notes of nutmeg and toasted bread, finishing with a lively vibrancy and luxurious richness and plenty of tension.

HARVEST – October 6, 2022

PRODUCTION – 140 Cases

RELEASE DATE – March 2024

VARIETAL COMPOSITION – 100% Chardonnay

VINEYARDS – Dion Vineyard

AVA – Chehalem Mountains

ABV - 12.5%

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redolent
WINE COMPANY

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