

2022
SPIRIT HILL VINEYARD CHARDONNAY
EOLA-AMITY • WILLAMETTE VALLEY



THE WINE

Planted in 1996, the vines of Spirit Hill are slowly revealing their true nature. Tucked away in the trees is an old pioneer cemetery, which has inspired the vineyard's ghostly name. Initially dedicated to sparkling wines, the clones initially planted (76 and 95, part of the «Dijon clones» series brought to Oregon at that time) have proven to produce a chardonnay with striking depth and structure. No need to rush to harvest it, it changes gradually and therefore offers you the luxury of choosing the style of wine you want to make; early for minerality, late for more power. Spirit Hill truly excels as a single vineyard bottling, but also provides a phenomenal component inside our Willamette Valley Affinités blend.

TASTING NOTES

A medium-stray colored wine shows a dense viscosity as it rolls slowly around the glass. An extremely late picking site due to it's high elevation, and long and cool growing location, roars out of the glass with urgency. Crisp citrus aromas fill your senses at first, then a loosening of it's core reveal freshly picked pippin apples and an alluring orange zest spritz. River rock stoniness on the palate intersects with red grapefruit flavors with a subtle tropical fruit density that demands attention. The acidity is sturdy, but not domineering as a deep viscosity slowly widens on the palate, all to synthesize together to create a textural experience of stone fruits and minerality that persists for minutes upon minutes. Our second vintage of this phenomenal single vineyard bottling will not disappoint and improve for years to come.

VINTAGE NOTES

The 2022 vintage was one of the most unique harvests in recent memory. Typical rainfall and winter temperatures kicked off the vintage, but winter was not yet over as temperatures plummeted in April. Bloom resumed, but with this delayed budbreak we found most of our sites not suitably ripe until October had already arrived. But this prolonged hangtime and extended cool evenings of September and October generated compelling and unique acid structures and textures. Chardonnay aromatics are stunning, with river stone chalkiness, grilled peach and pineapple acidity freshness. Medium+ density intertwined with orchard fruits, minerality and toasted grain that make it almost impossible not to parallel these wines with the southern climats of Côte de Beaune.

Harvested: October 6-14

Harvest Brix: 22

CÉPAGE: 100% Chardonnay

CULTIVATION: Organic

SOIL: Volcanic basalt (Jory)

VINE AGE: Up to 25 years

Vendange: Hand-picked, 1/8 ton cherry bins, field and winery sorting

VINIFICATION: Spontaneous native yeast in barrel, unfiltered, lightly fined

ÉLEVAGE: 13 MONTHS, 25% new French oak

TA: 6.7 G/L

P H: 3.12

DATE BOTTLED: April 16, 2024

CASES PRODUCED: 91

