

2020

Furioso Chardonnay

Dundee Hills
Willamette Valley, Oregon

Vintage:

After a relatively mild winter, 2020 greeted us with unseasonably warm spring temperatures early on, followed by rain and cooler temperatures in May and June. Subsequently, both estate vineyards were hit with heavy rainstorms while the vines were flowering, causing uneven fruit set and overall low yields. July and August were slightly warmer and drier than average, so disease pressure was fortunately very low this vintage. Altogether, bud break occurred just slightly earlier than average and the rest of the growing season kept up at the same pace; until we finally brought in our first fruit on September 7th for our Rosé of Pinot Noir. Planted in 2017 amongst our old vine Pinot Noir, this is our first ever Dundee Hills estate Chardonnay.

~ Winemaker Dom Mahé

Tasting Notes:

The nose opens with bright fruit-forward notes of green pineapple, lime zest, and cantaloupe, before mellowing into more subtle notes of pink peppercorn, meringue, and baking spice. The fruit was picked early and the wine spent 10 months in combination neutral French oak and stainless steel, providing lively acidity and layered texture. The palate offers lemon pith, guava, and pink grapefruit before concluding with a refreshingly tart and mineral-tinged finish.

Vineyards:

Furioso Vineyard – Dundee Hills AVA, Willamette Valley, Oregon (estate)

Winemaking:

Case Production: **151 cases**

Fermentation: wild fermentation, whole-cluster pressed

Barrel regimen: 10 months in 67% neutral French oak, 33% stainless steel

ABV: 12.8%

Ccellaring:

Two to seven years post vintage. 2022 – 2027



Suggested Retail:
\$48