

2020

Trovato Chardonnay

Yamhill-Carlton AVA
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.

~ Winemaker Dom Mahé



Tasting Notes:

Picked early from our Yamhill-Carlton estate in order to retain acidity, moderate alcohol, and restrained fruit, we present the 2020 iteration of our Trovato Chardonnay. Aromas of lemon meringue and green pear are supplemented by delicate floral notes of chamomile and lilac. The palate is endlessly fresh, offering juicy lime pulp and a lasting acid-driven finish.

92 | *Wine Spectator* | "Rich yet delicate, with lively apple, baked pear and spice flavors that fawn out on a crisp yet plush finish. "

Double Gold, 2023 SF Chronicle Wine Competition

Vineyards: Trovato Vineyard – Yamhill-Carlton AVA, Willamette Valley, Oregon (estate)

Winemaking:

Case Production: **642 cases**

Fermentation: wild fermentation, whole-cluster pressed

Barrel regimen: 10 months in 95% neutral, 5% new French oak barrels

ABV: 12.5%

Ccellaring:

Two to seven years post vintage. 2023 – 2027

Suggested Retail:
\$48