



2019
EOLA-AMITY
HILLS
CHARDONNAY

Archery Summit

OUR EOLA-AMITY HILLS CHARDONNAY IS INSPIRED BY THE PATIENCE AND SAGENESS THAT COME FROM OVER 25 VINTAGES OF WINEMAKING. THE WINE IS A REVERENT NOD TO THE POTENTIAL FOR WILLAMETTE VALLEY CHARDONNAY, AND WE ARE ELATED TO HELP TAKE THE VARIETY TO THE PROMISED LAND. THE FRUIT COMES FROM VON OEHSSEN VINEYARD, SET BESIDE EVENING LAND'S HISTORIC SEVEN SPRINGS VINEYARD IN THE EOLA-AMITY HILLS. HERE, THE FRUIT IS BEAUTIFULLY TEMPERED WITH IMPRESSIONABLE ACIDITY BY WINDS THAT HOWL THROUGH THE VAN DUZER CORRIDOR.

WINEMAKING

Fruit for the 2019 vintage was handpicked from the Von Oehsen Vineyard on September 21st and 26th. After hand-harvesting and hand-sorting, all fruit is carefully put through a long and gentle whole cluster pressing into stainless steel tanks. Once fermentation began, the juice was racked to French oak barrel, 31% of which were new oak, for primary and malolactic fermentation. Once fermentation was complete, the wines continued aging until the following harvest. The wine was then racked and blended into stainless steel tanks for cold stability and a light fining and filtration treatment to allow for the best expression of the vineyard.

TASTING NOTES

With exuberant aromatics, the 2019 Chardonnay springs from the glass with pear, melon and yuzu notes. That energy persists on to the palate, showing flavors of lemon custard, flint, brioche and green apple skin. The pale gold hue of this wine, bookended by silver edges, is something to behold. Bright, clean, and buzzing with fruit, this wine is a big reason why we're so infatuated with Willamette Valley Chardonnay.



ANALYSIS

ESTATE VINEYARD	VARIETAL	PH	TA	ALC	PRODUCTION
100% EOLA-AMITY HILLS	100% CHARDONNAY	3.23	6.1 g/L	13.5%	769 CASES

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