

de la boue

Chardonnay

VINEYARD

Gregory Ranch

YEAR

2022



AREA

**Yamhill-
Carlton**

Bright citrus, salinity with structure on the palate. This is a Chardonnay that draws inspiration from White Burgundy.

Winemaking notes

Picked early as if it were for sparkling wine. Whole cluster pressed upon arrival at the winery, we hyper-oxidize the juice - turning the liquid brown in order to saturate unstable compounds. The juice was then cold settled for 48 hours before being racked to neutral barrels for fermentation. We used chardonnay grapes to inoculate with native yeast. Fermentation was cold (55 F) and slow (73 days) to develop aromatics and retain freshness. Aged Sur Lie in neutral oak to build complexity and allowed to go through full malolactic fermentation at low temperatures.

Vineyard information

Nestled in the foothills of the Pacific Coast Mountain Range, Gregory Ranch is a 26-acre estate vineyard in the hills of the Yamhill-Carlton AVA. Chardonnay grows along a west-facing hillside, represented by the slope on the label. All of our fruit comes from Block 7, clone 76. Grown at an elevation of 450 feet in the foothills of the Coast Range, this is a superb place to grow Chardonnay. Marine Sedimentary soils provide a wonderful substrate for development of complex flavors while the nightly temperature drop from the coastal influence preserves freshness and acidity. Planted in 2007, Gregory Ranch's viticulture and biodynamic farming programs have been carefully managed to produce the best fruit possible.

About the wine

We like our Chardonnay to be lean and crisp, ready to pair with oysters and seafood. I'm really leaning into the early pick decision here - the soils retain heat and the grapes are able to ripen fully at lower brix levels - retaining the bright acidity and highlighting the unique salinity that this site provides. We develop structure through barrel fermentation, lees stirring and allowing full malolactic conversion, aiming for a focused wine with a true identity. We like our Chardonnay to be bright and focused.

CASES
PRODUCED
100

ALC
12%

PH
3.27

TA
6.0 g/L

RS
<1 g/L