



WINE

100% CHARDONNAY

AGED 10 MONTHS IN 50% NEW FRENCH OAK AND 50% NEUTRAL FRENCH OAK

pH 3.12 | TA .68g/100ml

VINEYARD

CLONES - DIJON 76 AND DIJON 96

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST



davidhillwinery.com

2022 Estate Upper Slope Chardonnay

Vintage Overview

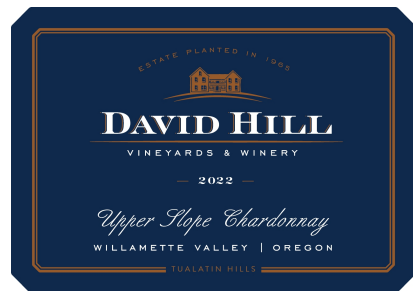
Honey crisp apple blossom, chive flower, and a soft minerality define the nose of our 2022 Upper Slope Chardonnay. Fermenting in Chablis barrels lends caramel notes while weekly barrel stirring gives vibrancy on the palate, where notes of green apple carry through to the finish.

In the Vineyard

In 2022, the vintage in Willamette and Tualatin Valley AVAs started classically wet and cool, highlighted by a frightening cold spell and frost in April that reduced and damaged buds across the valley. David Hill experienced no damage, however, due to its location in the valley. Cooler than most areas and behind in the growing stage, the vintage was protected. A cooler growing season overall and a dry late harvest season yielded high acid and full fruit, making for a fully ripe vintage. The conditions of this vintage have created wines that are balanced, with full fruit and bright acid.

In the Winery

The Upper Slope Chardonnay offers a nuanced expression and integration of oak that is achieved through its blend of new and neutral French oak. Weekly barrel stirring incorporating the lees gives vibrancy and weight in the finish.



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