



2025 CHO Blanc

AVA: Willamette Valley AVA

Alc: 12.25%

Composition: Chardonnay 70%, Aligoté 18%,
Melon de Bourgogne 12%

Winemaking process:

A textural white blend aged separately in four vessels - "onggi" Korean terra cotta pots, concrete egg, neutral barrels, and stainless steel tanks. Hand harvested from various vineyards across the Willamette Valley. This is an example of the Chos blending their cultural heritage and creativity into winemaking. Onggi and concrete eggs promote movement during fermentation that leads to a more luscious mouthfeel.

Farming practices:

Hand harvested from various sustainable/organic vineyards across the Willamette Valley.

Harvest Date: 8/29/2025 - 9/19/2025

Tasting notes:

Melon, lychee, citrus, apple notes.

Production: 350 cases

Release date: May 2026

