



2023 Royer Vineyard Chardonnay

AVA: Eola-Amity Hills AVA

Alc: 12.2%

Composition: Chardonnay 100%

Winemaking process:

The wine underwent partial malolactic fermentation and aged for 10 months in French oak barrels, 20% new and 80% seasoned.

Farming practices:

Grown on a southwest-facing slope at 600–700 feet in the Van Duzer Corridor, Royer Vineyard is rooted in volcanic Jory soils and farmed using organic practices. Clones 76, 95 and 548 were hand-harvested and whole-cluster pressed.

Tasting notes:

The 2023 growing season brought a warm, dry summer to the Willamette Valley, building generous flavor and concentration in the fruit. Aromas of lemon and mineral water with a savory, saline note reminiscent of seared scallops. Brilliant acidity dazzles, while flavors of tangerines and lemon verbena tea liven up the palate. The texture is nice and crisp.

Harvest Date: September 15, 2023

Production: 150 cases

Release date: March 2026

Wine Enthusiast: 93 pts

