



FAIRSING VINEYARD 2020 CHARDONNAY

VINTAGE

The 2020 winter season was characterized by mild temperatures and dry conditions. Spring continued to be dry with relatively cool temperatures in April and rain in May.

We observed bloom in mid-May with rains interrupting flowering, resulting in smaller berries and loose grape clusters. Véraison occurred in mid-July.

Temperatures for the growing season (April-October) were the third highest on record. The devastating Labor Day fires were brought on by drought and an extreme wind event with lingering smoke. September and October finished with light rains and average temperatures.

The fruit for our Chardonnay was harvested on September 12. This combination of Dijon 95, 76, 96, and Entav 548 selections was barrel fermented in French oak sourced from the Allier, Billon, Tronçais, Nevers, and Vosges forests.

This wine experienced a total élevage of eleven months in 25% new French oak to an alcohol of 13.3% before bottling August 31, 2021.

APPELLATION

Yamhill-Carlton AVA

ESTATE GROWN

Chardonnay

SELECTIONS

Dijon 95, 76, 96, and Entav 548

HARVEST

September 12, 2020

AGING

11 months, 25% new French oak

BOTTLED

August 31, 2021

ALCOHOL | pH | TA

13.3 | 3.23 | 6.1 g/L

PRODUCTION

266 cases

WINEMAKER

With over 40 years of viticulture and winemaking knowledge, Robert Brittan's extensive experience ensures Fairsing Vineyard wines reflect the abundant beauty and complexity of the estate.

VINEYARD

Fairsing Vineyard is managed sustainably in Oregon's Yamhill-Carlton American Viticulture Area (AVA) with 38 acres of Pinot noir and five acres of Chardonnay in production.

The vineyard is nestled within a one hundred-acre Certified Family Forest and is distinguished by its biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.

