

# APPELATION Yamhill-Carlton AVA

ESTATE GROWN Chardonnay

SELECTIONS
Dijon 76, 95, 96 and Entav 548

HARVEST September 9, 2021

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AGING 10 months, 25% new French oak

BOTTLED
August 24, 2022

ALCOHOL | pH | TA 13.6 | 3.31 | 5.6 g/L PRODUCTION 305 cases | 12 Magnums

# FAIRSING VINEYARD 2021 FAIRSING VINEYARD CHARDONNAY

## VINTAGE

The 2021 growing season was 8% warmer than normal, however temperatures in the critical months of fruit development and ripening were normal to slightly below average.

Although the Willamette Valley experienced record-breaking heat in late June, we received rain just prior to the heat event which hydrated the vines and prevented damage.

Budbreak occurred in the third week of April and bloom began on June 4. Verásion was observed on August 12 with harvest for our Chardonnay program September 6.

After 100 days of drought, a welcome and rejuvenating rain arrived September 18, one day after harvest of the full vineyard was complete.

This combination of Dijon 76, 95, 96, and Entav 548 selections was barrel fermented in French oak sourced from the Allier, Billon, Troncais, Nevers, and Vosges forests.

This wine experienced a total elevage of eleven months in 25% new French oak to an alcohol of 13.6% before bottling August 24, 2022.

### 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.







