



FAIRSING VINEYARD 2022 FAIRSING VINEYARD CHARDONNAY

VINTAGE

The 2022 growing season included many ups, downs, and the surprises Mother Nature always provides.

The Willamette Valley experienced an unexpected frost and snow event on April 11. Thankfully, Fairsing Vineyard's vines were not at the budbreak stage and endured minimal tissue damage. The following two weeks were unusually cool, which further delayed budbreak and grapevine growth.

May and June continued to be cool and wet. Fairsing reached 90 degrees in late June and that was a turning point from cool and wet weather to hot and dry.

We experienced bloom in early July and the summer progressed with warm, dry conditions. The late growing season resulted in ideal conditions for final fruit development with cool days and longer nights. Fruit for our Chardonnay program was harvested September 28.

This combination of Entav 548, Dijon 95, 76, and 96 selections was barrel fermented 11 months in 28% new French oak to an alcohol of 13.6%.

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.

APPELLATION

Yamhill-Carlton AVA

COMPILATION

100% Chardonnay

SELECTIONS

Entav 548, Dijon 95, 76, and 96

HARVEST

September 28, 2022

AGING

11 months, 28% new French oak

BOTTLED

August 24, 2023

ALCOHOL | pH | TA

13.6 | 3.2 | 6.6 g/L

PRODUCTION

560 cases | 6 Magnums

