

Crowley Wines
2020 Willamette Valley Chardonnay

Vineyard info: Four Winds was planted in 1993 to Wente clone Chardonnay (1.5 acres) and Dijon clone Chardonnay (.75 acres), and beginning in 2017 (2.5 acres) of Draper clone. Elevation is 825 feet and south facing. Own rooted and dry farmed.

Appellation and soil: This vineyard is located in the McMinnville Coast Range. The soils have a volcanic origin, primarily Saum, similar to Nekia, with a strip of Jory running along the northwest edge of the vineyard. They are made up of a rocky base of weathered basalt that was covered by wind-blown (colluvial) loam, which was derived from eroded basalt higher up in the coast range. As compared to other appellations in the Willamette Valley, these soils are uniquely shallow for winegrowing with low total available moisture. The resulting wines have pronounced leanness and mineral tones.

General/vintage info: 2020 was (of course) the year of the smoke. While Pinot Noir suffered dearly, the Chardonnay came away unscathed - a circumstance apparently aided by varietal structure, process particulars and no doubt some luck! We did not take it for granted even though we felt minimal skin contact would be the key. Lower pressures and more conservative press cuts allowed for a full production. After learning the various lots we determined we were even better off than we thought and moved ahead with confidence in the 2020 Chard program!

Tasting Note: The 2020 WV saw 10 months in wood and 6 months in stainless steel, with a portion outlying in barrel over the second 2021 winter. This composition takes advantage of the resolution of barrel aging mixed with the immediacy of steel. Acidity is crackling. Salinity and mineral are pronounced on the nose and merge with delicate floral notes. The high-tension entry gives way to a softer, lightly oak-tinged palate that's jumping with fruit. Flint and matchstick hang in the background, adding an element of intrigue along with accentuating the usual lemon-lime and pear that defines Four Winds Chard. Persistent and fresh, this wine is ideal for Spring and Summer fare and fun.

Technical Wine info:

Four Winds Vineyard 40% Wente Clone, 55% Draper Clone, 5% Dijon Clone

Harvest date: Oct 6-Oct 11, 2020

21-22.5 brix

Ph: 3.2-3.4

Whole cluster pressed

Barrel fermented (100% Native)

Aged 10 months on the lees in barrel, no stirring. 6 months finished in steel

30% new wood

Full malo

No. of cases made: 861

Finished Ph: 3.4

Alc: 12.5%

Price: \$25 retail