

**Crowley Wines**  
**2020 Phoebe Chardonnay**

**Vineyard info:** Four Winds was planted in 1993 to Wente clone Chardonnay (1.34 acres) and Dijon clone Chardonnay (.58 acres). Elevation is 800 feet and south facing. Most recently in 2017 and 2018 Draper clone was added to the mix via grafting, amounting to an additional 3.05 acres of Chardonnay. 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 grape growing with low total available moisture. The resulting wines have pronounced leanness and mineral tones.

**General info:** 2020 of course saw drama, a smoke event that sidetracked us a wee bit. The Pinot took the brunt of the effect while the Chardonnay remained pristine...a mystery of nature we cannot fully explain! We produced a record of 960 cases of Chardonnay, including this first-time release of our much-anticipated Phoebe Chardonnay, named after Tyson's grandmother.

Color is gold with green edges, and non-filtered clarity. The nose presents Asian pear, lemon chiffon, honeysuckle, verbena/mint and a trace of eucalyptus. Chassin, a barrel maker we are currently exploring, offers up a subtly distinct oak component that's floral and compelling. Phoebe is intentionally an oaky style. The palate has the typical Four Winds high tension and firm acidity combined with mineral to complete its austerity. Richness from barrel enters mid palate and merges with silky texture and creamy fruit to a complete high energy finish. Beeswax lingers as does lime-pie. All in all, a complex and gorgeous experience from front to back...Phoebe would approve!

**Wine info:**

Four Winds Vineyard

60% Wente clone, 40% Draper

Harvest date: October 6-10th, 2020

21-22 brix

Ph: 3.1-3.27

TA: 9-10.5 g/l

Whole cluster pressed, no SO<sub>2</sub> until after primary and secondary fermentations

Barrel fermented (100% native)

Aged 12 months on the lees in barrel. Finished in steel for 5 months.

50% new oak

Full malo

No. of cases made: 147

Finished Ph: 3.36

Alc: 13.0%

Price: \$60 retail