

**Crowley Wines**  
**2019 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: The good news... an amazing wine! The bad news... it goes fast!** It is a blessing that Four Winds is such an outstanding vineyard and the Chardonnay always performs at the highest level. We are comfortable saying it's one of the best Chardonnay sites in Oregon... and now better than ever! In 2017 and 2018 we introduced Draper clone to the vineyard mix via grafting, giving us now 3 different clones to play with to enhance the entire Chard program. Chardonnay is especially responsive to field blends, so our belief is we've raised the bar even higher than its always been.

**Tasting Note: 2019 was year 2** of absorbing the grafted Draper clone into the cellar and we're beginning to see our Chardonnay's take shape in the best way possible. More austerity, saltiness, minerality and piercing electricity. Un-fined and unfiltered, this **2019 Willamette Valley Chardonnay** compromises nothing of mouthfeel to match the high acidity and 12.5% alcohol. Opening with spice, lemon zest and crème brulee on the nose you know you're in for a taut and rich experience. Aged in oak and finished in steel the wine displays warmth and expanse of barrel aging with the linearity of steel. High energy in all aspects, the mouth begins with typical purity and sense of place, doubles down on the citrus elements, and gracefully expands into peach, orange, clove, and cinder and closes with delicate lees roundness.

**Technical Wine info:**

Four Winds Vineyard 34% Wente Clone, 60% Draper Clone, 6% Dijon Clone

Harvest date: Sept 30-Oct 1, 2019

20.5-21.0 brix

Ph: 3.5-3.26

Whole cluster pressed

Barrel fermented (100% Native)

Aged 10 months on the lees in barrel, no stirring. 3 months finished in steel

33% new wood

Full malo

No. of cases made: 435

Finished Ph: 3.4

Alc: 12.5%

Price: \$25 retail

