

Crowley Wines **2019 Four Winds Vineyard 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 winegrowing with low total available moisture. The resulting wines have pronounced leanness and mineral tones.

General info: 2019 is a perfect example of a vintage that benefitted from drama, as many do. Some of our favorite vintages get shaped by adversity... 2007, 2010 and 2018 to name a few. Scheduled to pick in mid-September we faced a rain event that suddenly had us on pause for 10 days, which was then followed up by perfect autumn ripening weather... cool nights, sunny clear days. After a bit of hand wringing over the wait we ended up with the magical trifecta of high acid, lower sugars and amazing flavor. A vintage slated for goodness went to greatness, and perhaps epic. Time will tell.

Lemongrass, salt, wet stone and white flowers all jump out of the glass aromatically. Mineral and anise sneak in as does delicate nectar sweetness. Earthy and complex, apricot and white peach mix it up with firm acidity and the tension of structural wood. Richness and depth come along on both nose and palate as the lees contact and barrel time enters the picture with quiet precision. The movement of this Four Winds Chardonnay is impeccable and age worthiness unquestionable.

Wine info:

Four Winds Vineyard

63% Wente clone, 37% Draper

Harvest date: Sept 30-Oct 1, 2019

20.5 brix

Ph: 3.15-3.26

TA: 8.4-11.5 g/l

Whole cluster pressed, 75% no SO₂ until after primary and secondary fermentations, 25% SO₂ at press

Barrel fermented (100% native)

Aged 20 months on the lees in barrel. No racking. No stirring. Unfined. Unfiltered.

25% new oak

Full malo

No. of cases made: 200

Finished Ph: 3.36

Alc: 12.6%

Price: \$55 retail

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