

Crowley Wines
2021 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, like 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: 2021 is showing itself to be a fun vintage. The grapes were picked in a very long window, Sept 11-October 8th, owing to a few well-timed rain events that allowed us to take our time and pick only the blocks we felt were ready. Autumn in Oregon can be a magical moment and, as always, a little adversity tends to reflect well on the wines. In this case 3 distinct picking windows allowed both ripeness and freshness in all the wines with subtle shifts in the details depending on timing. The result is a dynamic cellar with a wide variety of wines to play with.

Tasting Note: 2021 Willamette Valley Chardonnay represents our evolving program, combining Draper and Wente clones as well as barrel and stainless-steel aging. Gorgeous clarity highlights the energetic color of straw laced with flashes of green. Nose opens salty and taut, filled out by green apple, and passion fruit. Seductive oak barrel notes linger in the background as does lemon curd. Salinity persists on the palate striking first as a reminder of the core of Four Winds Chardonnay. Seamless movement to a core of pear, yellow apple, and cream indicates the succulence of the vintage, while acidity frames and energizes. Reduction and toast lurk below, adding to the complexity. Finish is clean and long.

Technical Wine info:

Four Winds Vineyard 37% Wente Clone, 58% Draper Clone, 5% Dijon Clone

Harvest date: Oct 4 -Oct 8, 2021

21-23 brix

Ph: 3.2-3.4

Whole cluster pressed

Barrel fermented (100% Native)

Aged 11 months on the lees in barrel, no stirring. 6 months finished in steel with lees

30% new wood

Full malo

No. of cases made: 583

Finished Ph: 3.45

Alc: 13.5%

Price: \$28