

Crowley Wines
2021 Phoebe Chardonnay

Vineyard info: Four Winds was planted in 1993 to Wente clone Chardonnay. 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, 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 info: Helen and Phoebe Chardonnays are an homage to my wonderful grandmothers. Each was a rich and lively person - full of kindness, empathy, and grit. They were also uniquely different from one another. So, the idea of the Helen and Phoebe Chardonnays are to both represent the differences that our amazing Four Winds Vineyards offers...blocks and clones...while also pursuing an identity in the winemaking based off the women themselves. Phoebe, classic and timeless. Helen, contemporary and cutting edge. Our creative method with the material in the winery is evolving but the results are so far stellar.

Wente block selection will define Phoebe. Picked as late as possible Wente clone always bursts with acidity and freshness. The own-rooted old vines handle any vintage adversity to remain calm and clear. Fermentation is spontaneous and barrel ageing long, 16 months, finished with 2 months in stainless. Intentionally oxidative to promote complexity, Wente stands up to this classic approach perfectly. Green ever-present in the color while Meyer lemon and mint aromatics swirl about. Palate is succulent and bright, mixing passionfruit and lemongrass. Angular acidity sustains the lift on the way to a long, sweet finish.

Wine info:

Four Winds Vineyard

100% Wente clone

Harvest date: October 10th, 2021

23 brix

Ph: 3.23

TA: 10.5 g/l

Whole cluster pressed, no SO₂ until after primary and secondary fermentations.

Barrel fermented (100% native)

Aged 16 months on the lees in barrel. Finished in steel for 2 months.

33% new oak (puncheon)

Full malo

No. of cases made: 151.

Finished Ph: 3.36

Alc: 13.6%

Price: \$60 retail