

Crowley Wines
2022 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: 2022 saw two unusual cold snaps in the late spring, which brought Chardonnay yields down - however our Pinot Noir yields narrowly escaped the frosts and gave us an abundant harvest! Despite the rocky start to this vintage, it finished strong with idyllic mild temperatures that extended well into October. The wines are coy and delicately layered. We suspect this vintage will age extremely well. The Willamette Valley Chardonnay fermented in barrel and aged for 11 months before moving to stainless steel for a remaining 5 months before bottling.

Tasting Note: The 2022 Willamette Valley Chardonnay represents our evolving program, combining Draper and Wente clones as well as barrel and stainless-steel aging. As soon as this wine hits the glass, sparkling clarity meets the eye. A nose of morning mist, bright green moss and honeydew melon are layered over notes of fluffy clotted cream. On the palate, chalky vitamins frame a firm fruit core of kiwi, lemon and tart lychee. The elegant mineral finish is very long and makes the bottle disappear quickly!

Technical Wine info:

Four Winds Vineyard 40% Wente Clone, 50% Draper Clone, 10% Dijon Clone

Harvest date: Oct 11 -Oct 15, 2022

20-22 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

20% new wood

Full malo

No. of cases made: 385

Finished Ph: 3.4

Alc: 12.6%

Price: \$30