

BENTON-LANE

2022 Willamette Valley Chardonnay



VARIETAL 100% Chardonnay

APPELLATION Willamette Valley

AGING 100% French oak barrels, 13% new. Aged 10 months in barrels and 2 months in tank before bottling.

FINAL ANALYSIS TA: 8.0 g/L | pH: 3.3 | Alcohol: 13%

Established in 1988, our 317-acre wooded estate in Oregon's Willamette Valley was born from the pioneering spirit of discovery and a relentless pursuit of excellence.

THE VINTAGE

The winter of 2022 was relatively mild, followed by a heavy spring frost and sustained cold and wet weather until June. Our Chardonnay comes from the highest side of the vineyard, so the heavy frost didn't compromise the integrity or health of the vines. The vineyard saw nearly perfect conditions in July for fruit set, allowing a well-balanced canopy to emerge, with healthy and beautifully sized clusters. The high altitude and summer's unusually warm temperatures and a long, dry ripening period in fall allowed us to leave the clusters hanging for a prolonged time. This produced a harvest with fresh flavors and balanced acidity.

VINIFICATION

Our Chardonnay was hand-picked early in the morning and gently whole-cluster pressed. The juice was settled for 24 hours in tanks and then racked to French oak barrels with the desired turbidity to ferment at cold temperature for up to 30 days. Then it was left to age on lees for 10 months with battonage every two weeks, until reaching the perfect balance before bottling.

TASTING NOTES

Our 2022 Benton-Lane Chardonnay is a very fresh expression of the variety. Delicate notes of freshly cut white flowers and hints of spices mingle with white fruit, citrus peel, lemon pith, pears, and wet stones. On the palate, the wine is round and energetic with bright, refreshing acidity and minerality that enhance the flavors of green apples, juicy pear, green mango, and a touch of citrus. The wine is textured with a balanced and lingering finish.

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