



### VINTAGE NOTES:

In 2021 we had rainstorm during bloom in June that made our crop yield a little lower than anticipated. We also had record breaking high temperatures one weekend this Summer for the Willamette Valley. Thankfully these heat spikes were short lived and by the Fall temperatures were very mild. We had no rain during harvest, allowing optimal ripening and flavor development. 2021 is turning out to be a great complex vintage.

### TASTING AND WINEMAKING NOTES:

This Reserve Chardonnay was grown at Ash Creek Vineyards, our neighbors in the Mt. Pisgah AVA. Fermented in French and acacia barrels, this very limited production wine has aromas of honeydew melon, graham cracker, cinnamon, pineapple, and singed meyer lemon.

The chardonnay was fermented naturally and went through partial malolactic fermentation and saw 25% new French oak. Barrel stirring weekly for 3 months, then bi-weekly.

## ILLAHE RESERVE CHARDONNAY 2021



### TECHNICAL DATA:

175 cases produced  
FSO2: 28 ppm  
pH: 3.14  
Titratable Acidity: 7.60g/L  
Alcohol: 12.0%  
Vineyard: Ash Creek  
Soil: Shallow sedimentary  
clay  
Elevation: 250-350ft  
Native fermentation  
Barrel aged: 9 months 25%  
new French oak, 50% neutral  
French oak, 25% neutral  
acacia  
Harvest date: 9/14/21  
Brix at harvest: 21.0  
AVA: Willamette Valley  
Notes: LIVE

**SMALL LOTS  
BARREL AGED  
HORSE  
DRAWN  
WOODEN BASKET PRESSED**



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