

2023 VINTAGE NOTES:

In the vineyard, we started out with warm weather beginning almost exactly in June, when we had thirsty little plants at the new vineyard house vineyard. Luckily we got water to our babies because the summer, without any long heat spikes, was still one of the warmest average summers in years with very little rain. When harvest came around, we did get a few days of rain, but luckily we had enough stored sun to be able to pick a little before and a little after and still receive beautiful grapes.

TASTING AND WINEMAKING NOTES:

This new offering from Illahe is an Oregon chardonnay experience for parties and everyday sipping. The mouthfeel is just gorgeous and smooth though the fermentation was mainly in stainless with only a few oak puncheons added. It didn't go through malolactic in order to keep its natural acidity. The aroma delivers quince, pear, Fuji apple, with just a hint of vanilla.

ILLAHE WILLAMETTE VALLEY CHARDONNAY 2023



TECHNICAL DATA:

1684 cases produced FSO2: 25 ppm pH: 3.14 Titratable Acidity: 7.76g/L Alcohol: 12.0% Vineyards: 80% Illahe, 10% Nelson, 10% Ash Creek Soil: Shallow sedimentary clay Elevation: 150-350ft Fermentation: Stainless steel and French oak barriques Harvest date: 9/17-9/21/23 Average brix at harvest: 20.0 AVA: Willamette Valley Notes: LIVE UPC: 8-60011-36650-8





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