

COMPTON

FAMILY WINES
Garden Series

Chardonnay 2023

Appellation: Willamette Valley, Oregon

Alcohol: 13.5%

T.A.: 5.6 grams per liter

pH: 3.37

RS: 0.28%



Wine:

Production: 276 cases

Lightly toasted aromas of citrus with hints of vanilla. Fresh and lively on the palate with rich citrus and soft apple flavors. Medium body with good mouth texture brings purity to this 108 & Dijon clone Chardonnay. Contact on the lees during winemaking helps to enhance the lingering creamy mouthwatering finish.

Winemaking:

Old vine 108 and Dijon clone Chardonnay was whole cluster pressed and split between our concrete egg and new French oak barrels to ferment and age. Chardonnay in barrels was stirred on the lees weekly for rich, complex flavors. The Chardonnay in the concrete egg circulates naturally during fermentation, and as it ages the lees settle down the sides of the egg giving a creamier mouth feel. Concrete is a natural insulator and stabilizes the temperature of whatever is inside it. This stability keeps yeast happy and allows for a smooth slow fermentation process. The wine went through full malolactic fermentation yielding a soft, creamy, well-rounded Chardonnay.

2023 Growing Season:

The 2023 growing season had a late start due to cool April weather that delayed bud break - which we welcomed after last year's late spring frost. Abrupt warm temperatures across the Willamette Valley in late April and May brought bud break and some of the most rapid grapevine growth I have seen in all my years in Oregon. By early June sufficient heat units were reached to start bloom in the vineyards. The warm summer rewarded us with higher than expected yields at early harvest time in mid-September. The quality of our fruit in 2023 was outstanding and this will surely be recognized as an exceptional vintage.

Compton Family Wines comptonwine.com

info@comptonwine.com 541-929-6555 Tabitha Compton direct 541-760-6838