

Colene Clemens Vineyards Chardonnay

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Chehalem Mountains

CEPAGE: 100% Chardonnay

WINEMAKING: Comprised of Dijon 76 & 95, the fruit is hand-picked and sorted before being gently pressed and cold settled, then barreled down. This vintage, we brought together a blend that is 25% new oak via 500 liter puncheons, 45% used French oak, and 30% stainless steel. Both primary and malolactic fermentation occur in barrel, while the wine is aged on its fine lees with minimal stirring for 11 months before being blended and bottled in March of 2022.

AGING: 11 months in barrel with lees

THE STORY

Colene Clemens was founded in 2005 by Joe and Victoria Stark with the express purpose of making exceptional pinot noir, and named the property in honor of Victoria's mother. Wine production began in 2008, and Winemaker & Vineyard Manager Stephen Goff has been dedicated to the development and planting of the vineyard as well as the production of our stunning wines since the very beginning.

PHILOSOPHY: The vineyard is completely dry farmed, and we take a pragmatic approach to viticulture: we use sustainable and organic processes whenever possible. We are firm believers in taking care of our soil, practicing crop reduction for low yields and improved quality, and hand-harvesting our fruit at its optimal physiological ripeness for maximum flavor and intensity.

THE ADJECTIVES

OVERALL: Supple & compelling

AROMAS / FLAVORS: Lemon curd, brioche, white flowers, baked apples

MOUTHFEEL: Generous and elegant

THE SELLING POINTS

PAIRINGS: Seafood risotto



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