

2021 Molly's Vineyard Chardonnay

Barrel Fermented in 60% 300L puncheon (third fill) and 40% from 500L puncheon (fourth fill). Fruit was crushed and juice settled overnight before transferring to barrel and concrete vessels. Fermentation began one week later. Primary fermentation took 6 months to complete, and MLF was completed in an additional three months. Before the following harvest, these lots were moved to stainless steel tanks on their lees for an additional 10 months of coalescing.

* All wood vessels are very tight grain and sourced from the highest quality and most sustainable forests in France. The length of curing and drying, paramount to quality wood, is top notch with the coopers we source from (3 years +)

FSO₂ at bottling: 30PPM

12.5% Alcohol

TA: 6.5

RS: 1.2

Lightly fined (bentonite) and polish filtered

Cork: Diam 10 Origine

Cases Produced: 29 cases

Magnums Produced: 6

Recommended Retail Price: \$55 per bottle | \$330 per six

Molly's Vineyard is planted on a knoll hugging the banks of the Tualatin River, surrounded by a band of Oregon conifers. The vineyard is not too far outside of the Cascade foothills, and the soils are of a sedimentary series originating from the ancient Missoula floods. Molly's is a 1 hectare site, where we grow a kaleidoscope of Chardonnay (95, 96, 76, Wente, Draper, and Espiguette 352). Chardonnay leads with lines of green and yellow citrus with deeper notes of sweet blossoms. Flavor feels deep with plenty of cut.

Farmers: Darrel Roby

Year Planted: 2000

Soils: Columbia River basalt, loess

Farming: Organic, Dry-farmed

Sourcing began: 2013-

Immediate and steely aromas of wet slate, lime leaf and jasmine are complemented by small tropical bursts of kiwi and lemongrass. With air the kaleidoscope of aroma continues with rainier cherry, golden raspberry and white peach. On the palate the wine expresses with firm texture and plenty of nerve and focus from the bright acidity. There are flavors of lime oil, sea salt, and peach. As usual with Molly's Vineyard, a sense of minerality plays a major role from aroma to palate providing a sense of savor and elegance to the power. This wine reminds me of the cooling feel of the first fall day where the air is crisp and lean with plenty of memories of the summer days before. 29 cases produced. Limited magnums available | \$125

Quick note: Nervy, firm, lean, and full of savor.

Please reach out with any questions, and thank you for your interest and support in our project.

Cheers

Chris

chris@twillcellars.com | 971-269-7747