

Twill Cellars

## ***2022 Willamette Valley Chardonnay***

Our intention is to harvest our chardonnay at a time where acids remain firm, density increases and flavors flood in.

### *Vineyards*

1. **Molly's Vineyard** – NE Willamette Valley (Nearby Cascade Foothills) – Low elevation, riverside Planted: 2000  
Clones: 75,96, 95 originally planted | Some Pinot Noir grafted to clones Wente, Draper, 352 in 2019. Missoula Flood Soils  
Farming: Dry-Farmed, Uncertified Organic  
Percentage in this blend: 46%  
Profile: white floral notes, star fruit, citrus zest, firm
2. **Stormy Morning Vineyard** – Tualatin Hills AVA – medium elevation (400ft), south facing. Fog rolls through late summer mornings along the 26. Shallow Marine Sediments  
Planted: 2014  
Clones: Wente and 96  
Farming: Dry-Farmed, Uncertified Organic  
Percentage in this blend: 24%  
Profile: saline, lime leaf, chiseled
3. **Vojtilla Vineyard** – Chehalem Mountains AVA – High elevation (600ft), east facing. Grown between a corridor of pines with cooling air rising from the foothills of the Cascades. Volcanic Soils  
Planted: 1993  
Clones: 96 and 76  
Farming: Dry-Farmed, Uncertified Organic  
Percentage in this blend: 30%  
Profile: Citrus blossoms and just ripe nectarines, peach, firm

### *Growing Season*

2022 began in earnest following a snow storm in March, slowed to a chill in April, recovered towards beautiful flowering weather in June with ideal moisture stored leading to a healthy, long, warm harvest window that extended well into October. It very much reminded us of a dramatic race scene in which a car or person comes speeding out of the gates, takes a stumble or loses a tire and finds a way to win the race. It proved to be an absolutely outstanding quality vintage for both Pinot Noir and Chardonnay. Plenty of dry extract, flavor and firm acidity.

### *Harvest*

Stormy Morning - 9/29 (both blocks of Wente and the 96)  
Molly's - 10/4 (both hillside, and shop block)  
Vojtilla - 10/6 (both 76 and 96)

- 30% whole bunch pressed utilizing champagne press cycles
- 70% crushed and pressed utilizing champagne press cycles
- Two Press fractions for each lot
- First press fraction (hearts) lightly sulfured while the second press fractions (tailles) receives no sulfur - Settled overnight before barreling down

#### Percentages and Vessels for Fermentation

Fermentation in the highest quality French and Austrian Puncheons

23% new wood (600L - Stockinger)

34% x2 fills (600L and 300L - Damy)

27% three fills or greater (500L and 600L - D&J and Damy)

#### Technical Details

pH: 3.24

TA: 7.3 g/l

MA: 0.7 g/l

Alcohol: 12.2%

RS: 0.4 g/l

FSO<sub>2</sub> : 30PPM

Fining/Filtration : Lightly fined with Casein, followed by light bentonite, and a polish filter with size 300 micron prior to bottling on February 29th, 2024 (11 months of élevage in wood followed by six months élevage in tank with lees)

Closure : Diam Origine 5

250 cases produced.