

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

FSO₂ : 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.

\$17/btl | \$204/case Wholesale

Thank you for your consideration