

Twill Cellars

2021 Willamette Valley Chardonnay

Our intention is to harvest our chardonnay at a time where acids remain firm, and flavors begin to flood in. In a warm vintage like 2021, this can be a very small window for harvesting. Pick too early and flavors are all green apple and melon, pick too late and hot notes of tropical fruit can overly simplify the wine.

Vineyards

Bracken Vineyard – Eola-Amity AVA – High elevation, West facing site. Cooling coastal onshore winds

Planted: 2016

Clones: 76 and 95 on Volcanic Soils

Farming: Dry-Farmed, Uncertified Organic

Percentage in this blend: 10%

Profile: Resinous yellow fruits, firm in acid, fruit presents with more flesh likely due to vine age

Johan Vineyards – Van Duzer Corridor AVA – Low elevation, East and North facing. Cooling coastal onshore winds

Planted: 2002

Clones: 95 on Sedimentary Soils

Farming: Dry-Farmed and Demeter Certified Biodynamic

Percentage in this blend: 26%

Profile: Canned peaches, dried apricot notes, firm

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 on Missoula Flood Soils

Farming: Dry-Farmed, Uncertified Organic

Percentage in this blend: 30%

Profile: sweet white floral notes, star fruit, citrus zest, firm

Stormy Morning Vineyard – Tualatin Hills AVA – Low elevation, south facing. Fog rolls through late summer mornings along the 26.

Planted: 2014

Clones: Wente and 96

Farming: Dry-Farmed, Uncertified Organic

Percentage in this blend: 20%

Profile: resinous tropical notes, lime leaf, soft

Vojtilla Vineyard – Chehalem Mountains AVA – High elevation, east facing. Grown between a corridor of pines with cooling air rising from the foothills of the Cascades.

Planted: 1993

Clones: 96 and 76

Farming: Dry-Farmed, Uncertified Organic

Percentage in this blend: 14%

Profile: Citrus blossoms and just ripe nectarines, firm

Growing Season

2021 was a warm growing season though beyond the heat dome of late June, it wasn't

particularly hot. Disease pressure was low, and smaller clusters and berries were harvested.

Harvest

September, 2022

7th: Stormy Morning

12th: Vojtilla

20th: Bracken

23rd: Johan

24th: Molly's

- 40% Whole Cluster Pressed utilizing champagne press cycles
- 60% crushed and pressed utilizing champagne press cycles
- Two Press fractions for each lot
- First press fraction lightly sulfured while the second press fractions receives no sulfur
- Settled overnight before barreling down

Percentages and Vessels for Fermentation

Highlights: Fermentation in

25% new wood (all impact from large vessels 1000L | 600L | 350L

26% concrete egg

49% three fills or greater

Bracken: 10% Neutral Barriques

Vojtilla: 14% 1000L Austrian Foudre

Stormy Morning: 20% Twice filled 500L Puncheon

Johan: 26% Concrete Egg

Molly's: 30% Mix of new and used 350L and 600L Puncheons

Technical Details

pH: 3.31

TA: 5.9

MLF: 100%

Ambient Inoculations

Alcohol: 12.7%

RS: 0.9 g/l

FSO2 : 30PPM

Fining/Filtration : Lightly fined with Casein, followed by light bentonite, and a polish filter with size 700 micron prior to bottling in June 2022 (10 months of élevage)

Closure : Diam Origine 5

189 cases produced.

Suggested Retail : \$26

