



2022

La Source *Chardonnay*

FERMENTATION

Indigenous

ALC/VOL

13.2%

APPELLATION

Eola-Amity Hills

PRODUCTION

680 Cases

VESSEL

500L Austrian Oak Stockinger Puncheons, 30% New Oak

ÉLEVAGE

9mos. Puncheons, 6mos. Stainless Steel

VINIFICATION

Whole Cluster Pressed, Fermented in Barrel

VINEYARD NOTES

La Source Chardonnay continues the great tradition of elegance and richness we've come to expect from this site. Sourced from the old-vine Dijon clones in the lower half of a narrow band of 14 vine rows, the wine speaks of our volcanic soils scattered with iron rich rocks and pebbles.

TASTING NOTES

Year after year, this wine shows equal parts verve and breadth, and 2022 is no different. Classic notes of struck match, lemon zest and Fuji apple coalesce with hints of baking spice and lees that widen in the mouth. A long growing season and fermentation lend a freshness and high-toned character to the wine, showing as tart, salty yellow fruits that sail through the palate. Mouthwatering, zippy and poised to reveal more with years in bottle, La Source speaks to the electric side of the world's top white grape.

