

2020 PEARLSTAD VINEYARD CHARDONNAY



This is the inaugural release of an exciting new partnership for us with Ken Pearlman and Dana Baker of Pearlstad Vineyard their 18 acre vineyard planted almost exclusively to Chardonnay on a hidden and magical south facing slope in the Eola-Amity Hills. The vineyard sits above fossil-filled sandstone and siltstone dominated by Chehulpum silty loam with and uplifted marine rock layer.

The grapes were hand harvested on September 23rd, 2020 as a field blend from all six clonal sections of the vineyard and include selections: 124,76,95,96,542 & Wente. Grapes were gently whole bunch pressed, settled and racked to barrels for fermentation and aging. The wine was encouraged through malolactic fermentation and kept on lees until bottling in January 2022.

Vineyard: Pearlstad Vineyard

AVA: Eola-Amity Hills

Soil: Marine Sedimentary,
Eugene Formation Siltstone
with lots of Fossils

Harvest: September 23rd, 2020

Winemaking: Native & introduced fermentation,
full malolactic, 15 months on lees

Finish Chemistry: 13% alc, 5.8 g/L TA and 3.37pH

TASTING NOTES:

TANGY, FLINTY, WAXY, MINTY
EDGE OF ANCIENT WATER
CAN YOU TASTE MY FOSSILS

The 2020 Pearlstad Vineyard Chardonnay is luminous and bright with a vibrant green glass tint. Aromas open with a hint of flint then move to lemon verbena, bees wax, mint and marjoram. There is lemon curd and mace, melon and meadowfoam and a notion of clean cool riverside clay. The palate is succulent and saline with an energetic crispness and flavors of chamomile, ginger and macadamia nut. I dream of having this wine with heirloom corn tortillas, sizzling padron peppers and a dash of salt and lime.