



## 2021 PEARLSTAD VINEYARD CHARDONNAY

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2021 is our second vintage from Pearlstad Vineyard, owned by Ken Pearlman and Dana Baker. This 18-acre vineyard is 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 uplifted marine rock layers.

The grapes were hand harvested on September 14th, 2021, as a field blend from 3 clonal sections of the vineyard and include selections: 95,96 & Wente. Grapes were gently whole bunch pressed, then settled and racked to barrels for fermentation and aging. The wine was encouraged through malolactic fermentation and kept on lees until bottling in September 2022.

Vineyard: Pearlstad Vineyard

AVA: Eola-Amity Hills

Soil: Marine sedimentary, Eugene formation siltstone with lots of fossils

Harvest: September 14, 2021

Winemaking: Native & introduced fermentation, full malolactic, 10 months on lees

Finish Chemistry: 13.1% alcohol, 6.1 g/L TA and 3.34pH

### TASTING NOTES:

The 2021 Pearlstad Vineyard Chardonnay opens with aromas of minerally crushed rock, linden flower, lemon balm, galangal, citrus and gumdrops. It reminds me of a sunset walk along the Pacific coast through nougaty smelling rattle snake grass warmed by the sun. There are also notes of fennel seed and lavender, mandarin on graham cracker, pear marmalade and savory white nut meats with sea salt. I want to pair this wine with marcona almonds, Norwegian gjetost with crisp apples and a slice of fish pie. This wine is generous and expansive with a focused line of nervy energy keeping it crisp, saline and fresh.