



2022 Lewis MacGregor Estate Vineyard Chardonnay

WINEMAKER COMMENTS

A showstopping wine with concentrated and piercing aromatics of spiced pear, apple, and crushed minerals. Aged on the lees, a subtle biscuit note adds an interesting undertone along with a hint of orange blossom. Planted to an old Wente clone of Chardonnay, the wine is about texture with terrific concentration while maintaining verve and precision. The back half of the palate is completely saturated with an impression of crushed minerals that lingers on the finish.

THE VINEYARD

The Lewis MacGregor Estate Vineyard is nestled in on the ridgeline between Eastside Road and Starr Road and has a wonderfully well drained sandy loam soil with interspersed stream gravel. Named in honor of John Dyson's grandfather, the vineyard has a moderate micro-climate and is perfectly suited to Pinot Noir and Chardonnay, yielding wines with character and verve.

HARVEST 2022

The 2022 growing season experienced epic drought conditions, with the first half of the calendar year being one of the driest on record. Most of the rainfall came in November and December, saturating the soil, and setting the stage for the early part of the year. With a full soil moisture profile and moderate temperatures in the early spring, bud break started around historical average. Many frost nights ensued, which impacted early season growth and slowed down shoot elongation, creating some unevenness. The cool period in and around flowering further prolonged the flowering cycle and created a wide degree of variability. The unsettled weather in general ranged from cool temperatures to occasional rain showers to a freak hailstorm in early May. The remainder of the season was thankfully moderate, and harvest started on historical average in early August. The key to success in 2022 was the selective thinning of shoots and fruit to reduce the variation, tightening the window of ripening. Due to the complexities of the growing season, the wines show excellent structure and verve, with typical site specificity, and all in all a terrific vintage with aging potential.

TECHNICAL NOTES

Barrel Description: 29% new, 21% 1yr., 29% 2 yr., 21% 3+ yr.

Barrel Aged: 16 months

pH: 3.16

TA: 0.70g/100mL

Alc: 14.3%

Released 2024

\$68

