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# Four Graces

2022 WILLAMETTE VALLEY CHARDONNAY

*Established in 2003, The Four Graces is committed to making rich, complex wines where the fruit may be elegantly expressed. The winery offers pinot noir as well as small amounts of pinot gris, pinot blanc and chardonnay. The wines are produced from our four estate vineyards — Foley Family Estate, Doe Ridge Estate, Weathergale Estate, Black Walnut Estate and other top sites in the Willamette Valley. Highly acclaimed, The Four Graces wines are hand-crafted in small lots using traditional techniques coupled with the most modern technology in winemaking.*



## VINTAGE

The 2022 vintage will be remembered as a challenging but rewarding growing season. April frosts impacted much of our Northern Oregon vineyards in the Willamette Valley. While the growing season was arduous during the spring, we were blessed with a moderate summer and beautiful, dry autumn. Harvest began about 3 weeks later than 2021 starting in late September and finishing in October. The chardonnay for this wine was mostly sourced from the highest elevation blocks in our estate vineyard in the Dundee Hills AVA with a small amount coming from a new planting at our estate vineyard in Yamhill-Carlton AVA. The grapes harvested showed excellent ripeness and bright acidity.

## VINEYARD

The grapes for The Four Graces Chardonnay are sourced from two of our estate vineyards: Foley Family Estate Vineyards in the Dundee Hills AVA, blocks 23, 24 & 25, clones 76, 95 & 96; and Doe Ridge Estate in the Yamhill-Carlton AVA, block 19, clone 76.

## TASTING NOTES

The 2022 Willamette Valley Chardonnay is an elegant wine with beautiful, delicate aromas of stone fruit and lemon peel with soft hints of caramel and roasted almonds. The palate has a lively entry full of bright citrus that transitions into a creamy mid-palate with a touch of fresh baked bread. The finish is soft with a lingering minerality and notes of wet stone.

## TECHNICAL DATA

Appellation:	98% Dundee Hills, 2% Yamhill-Carlton
Varietal Composition:	100% Chardonnay
Aging:	13 months in 10% new French oak barrels
Alcohol:	14.1%
pH:	3.45
TA:	5.18 g/L
Case production:	224