

Willamette Valley

Chardonnay 2021 6x75cl

Winemaker Notes

A wine with a bright golden color and a delicate nose of lemon blossom, jasmine, orange peel, and vanilla. The palate is fresh and vibrant, with beautiful balance and a crisp finish.

Vineyard

The Willamette Valley Chardonnay from Résonance is sourced from both estate vineyards and top vineyards in the Willamette Valley.

Winemaking

The Willamette Valley Chardonnay spent 15 months ageing in French oak barrels (20% new), stainless steel tanks and concrete eggs.

Vintage

2021 is an exceptional vintage with harmonious wines. From May the growing season was ideal: sunny and dry, without rain. Bloom was accomplished with perfect weather conditions. July and August were some of the warmest and driest on record, but without the heat spikes of 2016 and 2017. In mid-September, two weeks of cool nights, following a few days of rain, helped the end of the maturation and allowed grapes to develop a complex aromatic profile and to retain a nice acidity. This was perfect weather for the harvest from September to the beginning of October.

Food match

Grilled and Roasted White Meats

Poached halibut with celeriac puree and caper crumbs.



Grapes

100% Chardonnay

Region/Appellation

Willamette Valley,
Oregon

Alcohol by volume

13.50%

Residual Sugar

0.3 g/l

pH

3.46

Total Acidity

5.9 g/l

Drinking Window

2024 - 2030+

Tasting Guide



Tasting note printed

23/02/2025