



2024

CHARDONNAY

WILLAMETTE VALLEY, OREGON

Winemaker Drew Voit brings us this Chardonnay from a single cool climate vineyard in the Chehalem Mountains AVA of Oregon's Willamette Valley. From two French clones, Dijon 76 and 95, grown in marine sedimentary soils. The grapes are harvested and brought straight to press whole cluster and racked to barrel. Low intervention with no lees stirring, followed by full malolactic fermentation. Barrels racked to tank 3–6 months prior to bottling. Aged in 25% new French Oak (Damy) for around 18 months.

Green tinged gold color. Aromatics of nectarine, ginger, Bosc pear, lemon, white flowers, and vanilla. Touches of mineral and golden apple in the mouth. Finishes zesty and crisp. The limited oak adds to the texture, more white Burgundy in style. Only 10 barrels produced.

VINTAGE	2024
VARIETAL	Chardonnay
APPELLATION	Chehalem AVA, Willamette Valley, Oregon
VINEYARD	Malliris Vineyard
ALCOHOL %	13.5
AGING	Drink Now–2034
COMPOSITION	100% Chardonnay, Dijon clones 76 and 95

B. WISE VINEYARDS

Perfection through patience: a love of land, a way of wine

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