

20  19

HAMILTON RUSSELL OREGON

Chardonnay

MAPLE GROVE, WILLAMETTE VALLEY

ALCOHOL: 13.80%

ACID: 5.70 g/l

PH: 3.40

RESIDUAL SUGAR: 1.9 g/l

BARREL MATURATION: 100%

BARREL AGEING: 13 Months

1ST FILL: 34% 3RD FILL: 66%

WOODING: 100% 228 liter French Oak Barrels

TIGHT GRAIN: 100%

FRENCH COOPERS: 100% Francois Freres

TOASTING: 50% Medium, 50% Blonde

YIELD: 36hl/ha, 6 tons/ha

PRODUCTION: 286 cases of 6 bottles

Release date – May 2021

Growing Season

Maple Grove experienced near perfect growing conditions, with the 2019 season a few days ahead of 2018. Bloom was around June 12th. The growing season slowed down slightly as a result of rain in September, and growing degree days overall for 2019, at 2,427 were a touch below the latest 10 year average of 2,545. Our Chardonnay was harvested only one day later than in 2018, with both Maple Grove and Zena Crown being picked on the 26th of September. We were extremely fortunate to already be processing the grapes just as the heavy rainfall began. Fruit quality was once again exceptional. High concentration and beautiful healthy acidity. Despite more bird activity than usual, the fruit came in before any rot had a chance to set in.

Wine Style


Hamilton Russell Vineyards in South Africa has developed an international reputation over 40 vintages for unusually classically styled, mineral Chardonnay, with at times, an uncannily Burgundian aesthetic.

Hamilton Russell Oregon aims to express this stylistic philosophy with the very best Willamette Valley fruit - showcasing the restraint, minerality and classicism of great European Chardonnay and the bright purity of Oregon fruit.

The exciting Maple Grove Vineyard, near Monmouth, delivers a layered, complex and textured Chardonnay with a lovely hard mineral spine and the beautiful lifted fruit that Oregon is known for.



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