

20  21

HAMILTON RUSSELL OREGON

Chardonnay

MAPLE GROVE VINEYARD, WILLAMETTE VALLEY

ALCOHOL: 13.07%

ACID: 6.44 g/l

PH: 3.22

RESIDUAL SUGAR: 0,5 g/l

BARREL MATURATION: 100%

BARREL AGEING: 14 Months

1ST FILL: 27% 2ND FILL: 18% 3RD FILL: 18%

WOODING: 100% 228 litre French Oak Barrels

TIGHT GRAIN: 100%

FRENCH COOPERS: 100% Francois Freres

TOASTING: 43% Blonde, 57% Medium toast

YIELD: 2,7 tons/ac

PRODUCTION: 550 cases of 6 bottles

Release date – July 2023



Growing Season

This particularly early vintage is generally considered a stellar one, even though it was the year of the heat dome – two days of temperature spikes to 110F. But when it passed, the mercury dropped to 70F within five hours. Bloom came early, on June 10th. A heavy day of rain during this time caused some berry shatter which opened the bunches nicely. Good winter rains ensured that the vines grew well through an unusually dry Spring. Summer growing conditions were superb, and perfect healthy bunches arrived at the cellar on September 16th.

Wine Style

Hamilton Russell Oregon aims to express this variety with the restraint, minerality and classicism of great Burgundian Chardonnay and the bright purity of Willamette Valley fruit.

The attractive higher elevation of the Maple Grove vineyard, south-west of Salem, delivers a layered, complex and textured Chardonnay, with a lovely hard mineral core – particularly chalky and pebbly in this vintage. The bright pure fruit lingers on the beguiling savory finish.

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