



ST. INNOCENT

CHARDONNAY

WILLAMETTE VALLEY, OREGON

ENCHANTED WAY VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, JEFFERSON, OREGON, BW-OR-144
ALCOHOL 13.5% BY VOLUME. CONTAINS SULFITES.



DIJON CLONE

Technical Details

Production: 1008 cases

Crop Level: 0.9 tons/acre

Harvest: 9/18/23

Bottled: September 2024

Alcohol: 13.5%

Reviews

94 pts, Rick Thompson

The 2023 Enchanted Way Chardonnay is a beauty, revealing loads of depth, dimension, and an excellent finish. Profiling the classic side of Chardonnay with layers of white melon, ripe Golden Delicious apple, Rainer cherry, lemon, biscuit, and wet mineral dust. The palate is generously built with full-flavored fruit, the acidity is present but much of it is neatly packed away behind the ripe wall of fruit. The finish is sustained, bringing one back to the glass for another whiff and sip. This is a wine to lay down in your cellar for at least a few years to realize it at its finest.

2023 CHARDONNAY, ENCHANTED WAY VINEYARD WILLAMETTE VALLEY AVA

Trade Focus: Bright, food-ready Chardonnay with citrus, tropical fruit, and subtle spice, layered with juicy acidity and a lingering finish.

Vineyard

Enchanted Way Vineyard, our Estate, is located in the SE corner of the South Salem Hills. The south-facing slopes are planted with Chardonnay Dijon 76 and 95 clones. The elevation varies from 360 to 490', with mostly old sedimentary soils. Forests surround the blocks, providing a cooling influence for the clusters. The I-5 corridor passes to the west, bringing cooling winds both mid-day and in the evening.

Harvest

After a cold, wet, and early spring, bud break was delayed to late April. The spring warmed up rapidly, and we experienced huge growth in our cover crop. Bloom was mid-June, and the summer was dry and warm. Rain was welcomed in late August to get the vines working again. On September 15 we picked the first Chardonnay from Enchanted Way Vineyard, our Estate.

Production

The grapes were whole-cluster pressed. After settling, the juice was barrel-fermented with indigenous yeasts. The wine completed malolactic fermentation naturally and was aged sur lie for 11 months in French oak barrels, 11% of which were new. The wine was not fined and was bottled by gravity.

Winemaker's Tasting Notes

Medium gold color. The nose begins with lemon blossom, spring flowers, a mélange of fresh tropical fruits, and lemon grass. Quite rich and bright on entry to your palate, there are flavors of lemon curd, papaya, nectarine, and orange marmalade, with hints of nutmeg and allspice. The wine covers our entire palate and is accentuated by a dazzle of juicy acidity that brings both freshness and length. All of these flavors extend finishing with sweet citrus zest. It screams "give me food" and should match with a wide range of savory dishes, including rich pasta, white meats, and complex sauces. This is the first release of our Estate Chardonnay; I expect it to develop over several years.