

# 2024 CHARDONNAY

Oregon grown. Okanagan made.

Our Plume 2024 Chardonnay was crafted in response to an extreme cold weather event in January 2024 that devastated our 2024 harvest in our Boucherie vineyard. The vines survived and our Dijon Clone Chardonnay will return for harvest 2025.

## FIELD NOTES:

This Chardonnay is sourced from two acclaimed vineyards in Oregon's Chehalem Mountains AVA. Here, elevated slopes and cooling breezes from the Pacific Ocean provide ideal growing conditions for Chardonnay, with long sun-filled days balanced by crisp evenings that help retain natural acidity. The vineyards are planted to Dijon clones 76 and 548, prized for producing wines of elegance, aromatic lift, and layered complexity

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
13.5%	6.22	3.4	0.6 g/L

## WINEMAKER NOTES:

The grapes were gently hand-harvested and pressed to capture purity of fruit. Fermentation took place in French oak barrels, where the wine matured for 10 months. During this time, periodic bâtonnage added richness and depth while preserving a bright core of fruit. The result is a Chardonnay that harmoniously balances texture and freshness, showcasing the expressive character of Oregon's Chehalem Mountains.

## TASTING & PAIRING NOTES:

Aromas of lemon and white peach lead to flavours of apricot, honeycomb and toasted almond, with bright acidity, soft minerality and a rich, elegant finish. Best enjoyed alongside flavourful cheeses including swiss fondue and gouda or French onion soup.

# PLUME

