



1215 Wine Bar & Coffee Lab

Division, "Un"Chardonnay 2022

Varietal:

Chardonnay

Region:

Willamette Valley, Oregon

Farming:

Practicing Organic & Biodynamic

Soil Type:

Various

Fermentation:

French & Austrian Oak

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

0/5

ABOUT THE WINE

"Our Chardonnay "Un" is a cuvée of exceptional organic and biodynamic Chardonnay sites in the Willamette Valley. A mix of younger vines and long-term "estate-like" vines gives a truly cross-AVA look into Willamette Valley Chardonnay. Chardonnay is an excellent conductor of "terroir" and notoriously amplifies winemaking decisions. The key, for us, is to find balance in ripeness and fermenting temperatures to allow the wine to truly channel the vintage and site. We like to vary the ripeness levels to coax different profiles from each of our sites, and we are very careful with the barrels we choose to let them help structure and season the wine, but not dominate the character of the Chardonnay sites. The aromatic profile bursts out of the glass with a bit of slate and a hint of flinty reduction that carries to spiced stone fruits. The palate features saline-coated Meyer lemon curd, a touch of lemongrass, and a very long finish. This wine is excellent out of the gate and we look forward to tasting the evolution in the months and years to come." -Kate Norris and Thomas Monroe, co-owners and co-winemakers.

We included the winemakers' statement on the wine because it totally made sense from our experience on the palate with this wine. When we first tasted it, we thought it was a unique example of Chardonnay that was both exceptionally crafted but also hard to pin down. When we found out it was crafted with that in mind with careful selection based on vineyard and ripeness level it clicked. This wine is truly special, and we knew we had to share it with you. This wine is both classic and French in style, but also fun and the fruit coming across on the palate is distinctly American. It's a great pair for anything from salads to pork and fish at the dinner table. We hope you appreciate this wine for its unique and masterful crafting as much as us!

Spiced apple and lemon curd with a mineral forward mid-palate and a mildly creamy and friendly finish.

