

GRANVILLE

WINE CO.

2022 Basalt Chardonnay

One of three wines in our basalt series with fruit sourced from organically farmed vineyards that reside exclusively in rich volcanic basalt soils. The goal with this wine is to showcase a holistic and pure representation of the vintage characteristics from our cellar.

VINTAGE NOTES

The 2022 vintage started with a wet and cold spring, delaying bud break. The spring continued with a record-breaking frost in mid-April, decreasing yields across the Valley and created uneven ripening. Once summer started we had a consistently warm growing season and Oregon experienced the hottest October on record. Warm days with breezy conditions through the fall months, produced thicker than average skins and clean fruit. Our harvest started early October and resulted in texturally rich and ageable wines.



AVA: Willamette Valley, Eola-Amity Hills & Dundee Hills AVA	
HARVEST: September 27 - October 13, 2022	
BARREL REGIMEN: 11 months in French oak; 25 % new	
METHODS: Sur lie barrel aged, battonage, partial malolactic ferm.	
QUANTITY PRODUCED: 300 cases	
ABV: 12.8% PH: 3.26	
CELLARING: Drink 2024-2029 Prime: 2024-2027	
SUGGESTED RETAIL: \$45	

ABOUT GRANVILLE WINE CO.

Granville Wine Co. is led by second-generation wine growers Ayla and Jackson Holstein. Their estate vineyard and winery are located in the Dundee Hills of Oregon's Willamette Valley.