

Maison Noir

Oregogne Chardonnay



Location: The grapes are sourced from a single vineyard called Elvenglade within the Yamhill-Carlton AVA. Two Dijon Clones of Chardonnay are used, #76 and #96. ?

Vinification: Grapes are whole cluster pressed. Fermented in barrel with 100% malolactic fermentation. Aged for 12 months in French oak barrels, 25% new, followed by another 6 months in bottle.

Grape varieties : Chardonnay

Altitude : 61m-305m ASL

Vineyard age : 25 years old

Exposure : Southeast

Soil : Willakenzie and Laurelwood

Alcohol : 13.5%

Tasting notes :

Engaging flinty mineral flavors usher into a crisp palate of lemon cucumber, green pear, grilled hazelnuts and yellow apple. Balanced acidity with a fine stony finish.

