



A M B A R

AMBAR ESTATE LUSTRAL 2021 CHARDONNAY DUNDEE HILLS WILLAMETTE VALLEY

The inaugural 2021 Ambar Lustral Chardonnay is the perfect balance of opulence and finesse. The Lustral blend is a handpicked, whole cluster pressed barrel selection from wine produced from Ambar Estate's gorgeous Chardonnay blocks. Selected with vibrancy in mind, the juice was barrel fermented in 35% new oak.

The blend was carefully crafted and homogenized after 12 months and then put back to neutral barrel where it remained until it was bottled in March of 2023. The resulting wine is vibrant, showing notes of subtle lemon curd, white floral and sandalwood. The palate is rich with succulent acidity carrying flavor of stone fruit, lime and cedar to a lengthy finish.

Varietal	100% Chardonnay
Appellation	Dundee Hills
Harvest Date	September 3
Bottling Date	March 2023
Barrel Aging	18 months
Alcohol	13.5%
Cases Produced	138

WINE ENTHUSIAST 96

Decanter 96

THE 2021 GROWING SEASON

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and véraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at a slow and even pace. Harvest began on September 3. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy and incredible aging potential.



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