



A M B A R



AMBAR ESTATE 2021 CHARDONNAY DUNDEE HILLS WILLAMETTE VALLEY

The inaugural 2021 Ambar Dundee Hills Chardonnay was picked to retain acidity while also producing beautiful aromatics and flavors. After handpicking and whole cluster pressing, the juice was briefly settled and then transferred to French oak barrels for fermentation and élevage.

After 12 months in 20% new oak, the blend was homogenized and transferred to a stainless-steel tank to “marry” the blend and to allow for additional contact with the lees for another 6 months. The resulting wine is vibrant, showing notes of subtle citrus notes and minerality. The palate is textural and energetic, promoting lovely flavors of stone fruit and lemon curd.

Varietal	100% Chardonnay
Appellation	Dundee Hills
Harvest Date	September 3
Bottling Date	March 2023
Barrel Aging	18 months
Alcohol	13.5%
Cases Produced	128

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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