



A M B A R

AMBAR ESTATE 2022 CHARDONNAY DUNDEE HILLS WILLAMETTE VALLEY

The 2022 Ambar Estate Dundee Hills Chardonnay was crafted to balance acidity with elegant aromatics and flavors. After handpicking and whole-cluster pressing, the juice was briefly settled and transferred to French oak barrels for fermentation and élevage. The wine spent 12 months in 20% new French oak, followed by 6 months in stainless steel to marry the blend and allow additional contact with the lees.

The resulting wine opens with vibrant aromas of Meyer lemon, quince, pear, and flinty minerality. The palate is long and precise, showcasing layered flavors of golden citrus fruits, starfruit, and white blossom, supported by a wet stone minerality. The 2022 Dundee Hills Chardonnay continues to highlight the vibrant, textural profile characteristic of our estate.

Varietal	100% Chardonnay
Appellation	Dundee Hills
Harvest Date	October 4, 2022
Bottling Date	March 2024
Barrel Aging	12 months
Alcohol	13%
Cases Produced	429

Decanter 95

THE 2022 GROWING SEASON

The 2022 vintage at Ambar Estate is a testament to unexpected resilience. An unseasonably late frost and snowstorm in late April impacted some of the lower-elevation vines in the Dundee Hills. However, the growing season rebounded as warmer temperatures arrived, delaying the season by nearly a month. Harvest began in mid-September with sparkling varieties and continued through mid-October with Pinot Noir. The cooler growing season resulted in wines with vibrant acidity, delicate red fruits, and refined tannins.

