



A M B A R



**AMBAR ESTATE LUSTRAL
2022 CHARDONNAY
DUNDEE HILLS WILLAMETTE VALLEY**

The 2022 Ambar Estate Lustral Chardonnay achieves a perfect balance of precision and opulence. Handpicked and whole-cluster pressed, this barrel selection showcases the vibrancy of Ambar Estate’s Chardonnay blocks. The juice was barrel fermented in 30% new French oak, highlighting the wine’s intricate character. After 12 months, the blend was carefully crafted and homogenized before returning to neutral barrel until its bottling in March 2023.

The resulting wine opens with notes of lemon curd, freshly cut hay, and briny seascape. The palate is rich and textured, with flavors of fresh lemon, brioche, and Honeycrisp apple leading to a lengthy, generous, and seamless finish.

Varietal	100% Chardonnay
Appellation	Dundee Hills
Harvest Date	October 4, 2022
Bottling Date	March 2024
Barrel Aging	18 months
Alcohol	13%
Cases Produced	132

Decanter 97

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.



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