



A M B A R

AMBAR ESTATE 2023 CHARDONNAY DUNDEE HILLS WILLAMETTE VALLEY

The 2023 Ambar Estate 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, white peach, and mascarpone. The palate is bright and precise, showcasing layered flavors of orange blossom, lime zest, and a wet stone minerality on the finish.

Varietal	100% Chardonnay
Appellation	Dundee Hills
Harvest Date	September 9-12th
Bottling Date	March 2025
Barrel Aging	12 months
Alcohol	13%
Cases Produced	890

THE 2023 GROWING SEASON

At Ambar Estate, nestled in the red volcanic soils of the Dundee Hills, we farm with intention—guided by Regenerative Organic© practices and a deep respect for this storied land. Each vintage is a reflection of the season’s rhythm and our commitment to balance and vitality in the vineyard. The 2023 growing season began with a cool, wet spring that delayed budbreak and early vine development. Conditions remained mild through early summer, but a warm and dry July helped the vines catch up, encouraging healthy canopy growth and balanced clusters. Veraison arrived later than usual, extending the growing season into September. Warm days and cool nights throughout August and September supported slow, even ripening and preserved the fruit’s natural acidity. Harvest began in early September under clear skies, bringing in beautifully developed, clean fruit. The resulting wines are fresh and refined, with vibrant acidity, nuanced aromatics, and graceful structure.

