



A M B A R

AMBAR ESTATE LUSTRAL 2023 CHARDONNAY DUNDEE HILLS WILLAMETTE VALLEY

The 2023 Ambar Lustral Chardonnay is the perfect balance of opulence and finesse. The Lustral blend is a handpicked, whole cluster pressed, barrel selection wine. Selected with vibrancy and longevity in mind, the juice was barrel fermented in 35% new French oak. The wine was intentionally crafted and blended after 12 months and aged for another 6 months in neutral oak until it was bottled in March of 2025.

The resulting wine is rich and vibrant, showing notes of marzipan, green apple skin, and subtle passionfruit. The palate has a succulent acidity carrying flavor of fresh custard, orange blossom, key lime, and flint leading to a lengthy finish.

Varietal	100% Chardonnay
Appellation	Dundee Hills
Harvest Date	September 9-13th
Bottling Date	March 2025
Barrel Aging	18 months
Alcohol	13%
Cases Produced	280

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.



12550 NE WORDEN HILL ROAD, NEWBERG OR

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