

S O L V E R O

Chardonnay

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AEBISCHER VINEYARD
CHEHALEM MOUNTAIN AVA, OREGON

TASTING NOTES

Round and mouth-filling with balanced acidity keeping the freshness alive. Pear, Apricot and peachy aromas are underscored by notes of hazelnut, minerality and subtle brioche.

This wine authentically represents a sense of place and an adventure in a beautiful vineyard in Oregon.

VINIFICATION

A first for Solvero. In response to the wide spread winter damage that occurred in January 2024, our Winemaker headed abroad in search of premium Chardonnay grapes. After an extensive search, we found an exceptional vineyard block in the Chehalem Mountains AVA, perfectly suited for barrel fermented Chardonnay. The vines were farmed by hand to our specifications and our Winemaker was there to decide on harvest timing and to direct the pressing of the grapes to juice. The juice was chilled to 4C and shipped in a refrigerated truck overnight to our own winery in Garnet Valley where we fermented the wine. 100% barrel fermented in mostly neutral oak and 14% new Mercurey barrels. Battonage was performed through partial Malolactic fermentation and then aged for 11 months in barrel.

FOOD PAIRINGS

Grilled halibut beurre blanc, seared scallops and other rich seafood dishes pair beautifully. Mild cheeses like Brie or Fontina are complimentary and Coq au Vin is a must try.

VARIETAL 100% Chardonnay Clones 95 & 76

YIELD 2.75 tons/acre

ALC 12.5% | **pH** 3.25 | **TA** 7g/L | **RS** 2.4g/L

PRODUCTION 500 cases | **SKU** 668572

