



LADY HILL WINERY
True Northwest

8400 Champoeg Rd. NE
St. Paul, OR 97137
ph: 503.678.1240

Winemaker: Dan Duryee
dan@ladyhill.com



2019 Lady Hill Chardonnay McDuffee Vineyard, Columbia Gorge AVA

WINEMAKER NOTE

The 2019 vintage Chardonnay takes a turn from the classic Willamette Valley style, citrus fruit forward with bright acidity, that Lady Hill has grown accustomed to, but the offer to work with the famed McDuffee Vineyard in the Columbia Gorge AVA was one we just could not refuse. Located outside The Dalles on an elevated hillside overlooking the Mill Creek Valley, you will find one of the oldest plantings of Chardonnay and Cabernet Sauvignon in the area. Warm, sun-baked days are balanced by the cool, breezy nights to produce a rich, rounded wine supported with juicy acidity.

Just under 4.5 tons of McDuffee Vineyard Chardonnay was harvested on the 30th of September with a brix of 22.1 and pH of 3.43. No sorting was necessary as the quality of fruit was impeccable. The grapes were gently pressed into a stainless steel tank and inoculated with a commercial yeast strain bred to enhance fruit freshness, floral aromas and a weighted mouthfeel. The resulting wine was racked into 30% new French oak and Acacia wood along with a combination of neutral barrels (225L) and demi-muids (600L) for an élevage of 9 months. During full malolactic transformation into a weightier finished wine, the fermented juice was left on the clean lees to enhance desired aromatic components and round out mouthfeel and texture. 237 cases were bottled in August of 2020.

VARIETAL: 100% Chardonnay

PRODUCTION: 237 cases

ALCOHOL: 13.2%

PROFILE

Vivid shades of daffodil to blonde highlight this Columbia Gorge beauty. A kiss of new French Oak was used to complement the aromatics of tropical fruit, apricot and hints of almond and lemon curd. The texture and mouthfeel are exquisitely balanced, with streaks of minerality leading into a refreshing finish designed to pair with weightier foods.

PAIRING

Scallops, crab cakes, roasted chicken with tarragon cream sauce, baked brie.