

PIKE ROAD WINES



2020 Chardonnay

Sourced from Willamette Valley vineyards, our Chardonnay is fruit-driven with a touch of oak.

How we make our Chardonnay

Our Willamette Valley Chardonnay is sourced from local vineyards, hand-picked, and then gently pressed. A portion of the wine is barrel fermented and aged in large French oak barrels for 9 months. The remaining is fermented in stainless steel tanks. Both portions go through full malo-lactic fermentation to help soften the acidity and provide an elegant texture.

The 2020 Vintage

The 2020 growing season started with a small fruit-set and mild summer weather. Soon we faced the challenges of farming during a pandemic and wildfires, but we, along with our growing partners managed to adapt to the difficulties of the vintage. We ran more laboratory tests than ever before, with dozens of samples sent to multiple laboratories, and are committed to releasing only wines free of smoke-affect that passed our rigorous tests. In 2020 you can expect wines with great concentration and freshness of the fruit.

Details:

AVA: Willamette Valley
9 months in French Oak /
Stainless Steel
Cases: 2545

T.A: 5.7
pH: 3.29
Alcohol: 13.5%

With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards like our own growing cool climate wines here in the Willamette Valley.



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