

# PIKE ROAD WINES

## 2021 Chardonnay



### How we make our Chardonnay

Our Willamette Valley Chardonnay is hand-picked and hand-sorted then gently pressed. The wine is barrel fermented and aged in a combination of steel and French oak for 12 months. The wine has a fresh, light oak profile, a rounded structure and a fruit finish.

Pike Road Chardonnay is made from 100% Willamette Valley fruit. Primarily grown on our estate vineyards, the wine also includes smaller lots of fruit grown by our longtime, trusted partners here in the Willamette Valley. We believe this “multi-vineyard” approach results in a more complex, flavorful wine.

### The 2021 Vintage

The 2021 vintage was an exceptional year. The timing of weather events was key to our success in 2021. We experienced a bit of rainfall during bloom which helped to lower yields by producing some hens and chicks (variable-sized berries). Then a historic heat event happened during late June which brought worrisome temperatures at a time that luckily did not result in any damage to our grape crop. Growth resumed normally once temperatures cooled with average heat from July through September bringing even ripening to the plentiful small, loose clusters. For Pinot Noirs, expect intense color and flavors bursting out of the glass, while white wines and rosés are fruit-forward with great acidity and balance.

### Details:

Retail: \$20

T.A: 4.8

Cases: 4012

pH: 3.43

AVA: Willamette Valley

Alcohol: 13%

12 months in 30% French oak (5%  
new) / 70% stainless steel

*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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