PIKE ROAD WINES





2020 Chardonnay: 91 POINTS - Wine Enthusiast - Mar. 2023

2019 Chardonnay: 90 POINTS & EDITORS' CHOICE - Wine Enthusiast - Nov. 2021

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 French oak for 12 months (5% new). 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 2022 Vintage

A year that kept us guessing, 2022 was an unusual vintage in the northern Willamette Valley. April brought one of our latest snows on record, with growers worried about frost damage. Thankfully, most vineyard sites set a generous crop which after a slow spring required thinning to encourage ripening. Temperatures finally warmed in August and September, but cool nights ensured adequate hangtime and flavor development. A string of sunny October days gave us the final ripening we desperately needed. Nearly every block of fruit was ready over a compressed two-week period, so the fruit arrived at peak ripeness during a very intense harvest season in the cellar. We expect our hard work to be rewarded with complex, fruit-forward wines.

Details:

Retail: \$20 T.A: 5.3
Cases: 3618 pH: 22

AVA: Willamette Valley Alcohol: 13%

12 months in 15% French oak /

85% 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.

