

PIKE ROAD WINES

2023 Chardonnay

91 POINTS - Paul Gregutt - November 2024

90 POINTS - James Suckling - January 2025

How we make our Chardonnay

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.

Our Willamette Valley Chardonnay is harvested and then gently pressed. A portion of the wine is barrel fermented and aged in French oak for 8 months. The remaining is fermented in stainless steel tanks. Both portions go through malo-lactic fermentation to help soften the acidity and provide an elegant texture. The wine has a fresh, light oak profile, rounded structure and a fruit finish.

The 2023 Vintage

A whirlwind of a vintage, in 2023 September rains slowed the pace of harvest, bringing relief to our crew and vineyard partners and enhancing hang-time. Our growing season started slow with a late bud break, followed by steady ripening during a classic Oregon summer with warm days and cool nights, punctuated by one August heat spike. The welcome September rains gave our vineyard sites the hang time they needed for slower ripening and intense flavor development. Fruit arrived from our 20+ vineyard partners from September 15th through October 6th in beautiful condition with smaller-than-average yields. Expect intense, fruitforward wines from this vintage.

Details:

Retail: \$20

Cases: 3420

AVA: Willamette Valley

8 months in 30% French oak /

70% stainless steel

T.A: 5.0

pH: 3.37

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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