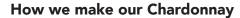
PIKE ROAD WINES





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 fermentaion to help soften the acidity and provide an elegant texture. The wine has a fresh, light oak profile, arounded structure and a fruit finish.

The 2024 Vintage

The 2024 vintage in the Willamette Valley was a near-perfect setup with well-paced, idyllic conditions for a great vintage of classic Willamette Valley wines. Winter and spring were wetter than average with budbreak occurring in mid-April. The growing season started cool and mild with steady vine growth into June, when some rains during bloom naturally lowered yields for us. July and August were punctuated by several short-lived heat spikes. Thankfully, the hottest temperatures occurred during the green phase of fruit maturation, while clusters are sunburn-resistant. Toward the end of the growing season, a late August drizzle left the vines clean and refreshed, ripening a moderate quantity of beautiful fruit. Great fall conditions allowed for a slower pace than typical. The timing of harvest was close to our historic average but within a longer window contributing to great hang-time. Expect concentrated, fruit-forward wines with great complexity.

Details:

CHARDONNAY WILLAMETTE VALL

Retail: \$20 T.A: 5.5
Cases: 3400 pH: 3.55
AVA: Willamette Valley Alcohol: 13%

8 months in 37% French Oak (3% New Oak) / 63% 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.

