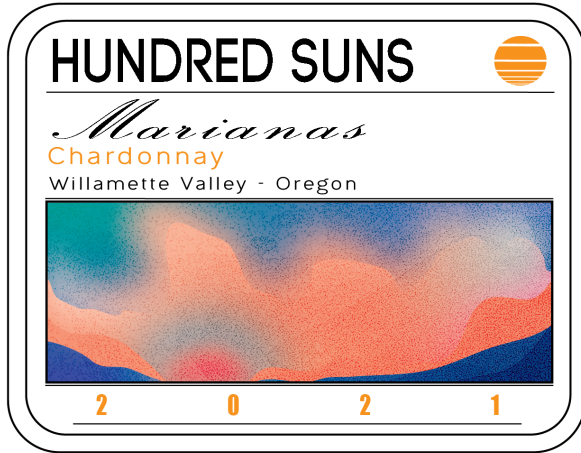


# HUNDRED SUNS WINE



## 2021 Marianas Chardonnay

Alc / Vol: 13.0%

48 cases produced

AVA: Willamette Valley AVA

Elevation: 900 Ft.

Exposure: Southeast

Soils: Volcanic/ Columbia River basalt.

Clones: Field blend

Farming Practices: Dry farmed/Organic

Harvest Date: September 12th

Native Yeast Fermentation

## Winemaking & Tasting:

This Chardonnay is a unique blend of our two favorite barrels from the dynamic 2021 vintage. These dry-farmed vines are planted in the stony, volcanic soils stitched into the windswept highlands of the Eola-Hills.

The grapes were harvested on September 12th. At the winery we placed the whole clusters, uncrushed, into our pneumatic press. We gently pressed the grapes over half a day and paid careful attention to the press fractions. Wines fermented with indigenous yeast in one new Taransaud French barrel and one second-fill barrel. Racked from barrel to tank in late September of 2022, this wine sat on lees for an additional 5 months and was bottled unfiltered and unfiltered.

Named after the deepest known part of the ocean, the Marianas Trench, this wine consists of a series of layers: brilliant citrus fruit plays atop a deeper strata of stone fruit and bees wax. Bright acidity carries across a core of delicate fruit and ends with a hint of salinity.