

Phelps Creek

V I N E Y A R D S

2021 Phelps Creek Chardonnay Columbia Gorge

WINEMAKER COMMENT

We utilize fruit from both our estate in Oregon and the Jones property on Underwood Mountain in Washington. The high altitude growing of the Jones estate brings bright acidity, while the Phelps Creek estate fruit layers spice and depth. Aged in French oak barrels.

PHELPS CREEK VINEYARDS

The most westerly vineyard on the Oregon side of the Columbia Gorge AVA, Phelps Creek is nestled amongst the foothills of Mt Defiance at 1200 feet elevation. Established in 1990, our small boutique winery focuses on estate grown Pinot Noir and Chardonnay varietals, annually producing 5,000 cases of wine in total. Vineyard care takes center stage in our wine production, where sustainable agricultural practices combined with careful management of the fruit yields on the vines lead to the noted luxurious intensity within our bottle.

VINTAGE

The 2021 vintage provided a wild ride, yet ultimately resulted in intense flavors and a beautiful Fall weather harvest. The most unusual occurrence brought Oregon 110+ temperatures during June, right on the cusp of flowering. Never before had we experienced such intense heat so early in the season. The vines handled the environmental furnace with aplomb and just paused in their growth. Once the weather passed, the vines exploded in growth, somewhat like those "chia pets" of late night advertisements. We actually switched up our farming and performed vine hedging prior to leaf removal just to effectively control the canopy. Harvest began about the middle of September, but the we were blessed with cool nights which slowed down ripening and preserved natural acidity. During the Summer we proudly became LIVE certified for sustainable wine-growing.

WINEMAKING NOTES

Phelps Creek Chardonnay is a combination of Dijon, Wente and Davis clones. Harvesting first from our estate, the fruit is full cluster gentle press, then élevage in 10% new French Oak barrel to enhance texture. The second picking is slightly later due to the high elevation fruit slower to ripen. In barrel, the wine undergoes Bâtonnage and Malolactic Conversion to approximately 50%.



TASTING NOTES

A light yellow and gold hue, aromas of citrus, apple and white melon. The cool climate cultivation results in beautiful acid balance, while volcanic soils add spice and mineral elements. A well rounded, balanced wine.

REVIEWS

93 Points - Paul Gregutt (October 2023)

"This sexy, spicy Chardonnay was fermented and aged in French oak, giving it a satiny butterscotch streak through a lightly toasty finish. The northern location of this cross-border AVA allows for natural acids to support and grace the ripe fruit without turning sharp, harsh or intrusive. Much in keeping with the 2018 Chardonnay from Phelps Creek, this brings flavors of green apple, pineapple and a touch of flaky, lightly toasted pie crust. A fine match for soft cheeses (not bleu!) and roast chicken." - P.G.

BOTTLE NOTES

Harvest Date:	Sept/Oct 2021
Clonal Selection: 100% Chardonnay	Dijon 75/76, 96, Wente & Davis 15
Barrel Élevage	11 months 10% new
Bâtonnage and approximately 50% malolactic conversion	
Alc:	13.8%
Bottling:	August 2022
Case Production:	440