



2021 Lucidité

Willamette Valley Chardonnay



- Thesis:** A verdant garden beyond clean glass
- A Story:** “Silent Lucidity” is a 1990 power ballad by the band Queensrÿche. This is not that. It’s tonal and beautiful, without the hair.
- The Cliff Notes:** The color is gold, silver, green — metallic. The nose suggests a more European cadence to this wine, revealing bright lemon, applesauce, honey, nutmeg, white pepper and wheat-berry with florals of citrus blossom and white flowers. Mouthwatering upon entry, it gives up the succulence of pear, fresh lemon and sugared orange-slice candy before a long and winding resolution, then poof, it’s gone.
- The Vintage:** The 2021 growing year was a bit of an old dry goat, down 10” of rain and sporting separate 112- and 104-degree heat events. Given our dry-land (non-irrigated) farming, the vines reacted with a smaller-ish crop which we assiduously protected. The crux of the picking decision was, surprisingly, less about high sugars and more about achieving complex flavors before the zinging acids metabolized away.
- The Building of:** The grapes were whole-cluster pressed at the lighter end of the spectrum, then wild-yeast barrel fermented in French oak for a year (one new, one once filled, six older), before resting on light lees in stainless prior to bottling, unfiltered, in February 2023.
- Ageability:** Expect a five- to seven-year horizon.
- Vineyards:** **Temperance Hill** sits like an old European crown at the top of the Eola-Amity Hills AVA. Our **St. Dolores Estate** sits equally high on a hilltop in the Chehalem Mtns. AVA. Both organic and dry-farmed, they deliver ripe yellow fruit bolstered by crisp linear acids.

— Jim Prosser, owner/winemaker

Alcohol: 13.00%
pH: 3.19
Cases produced 184
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