

2020  
*Domaine Divio*

**CHARDONNAY**  
GREGORY RANCH

**THE AVA**

The ancient marine sedimentary soils of the Yamhill-Carlton AVA are some of the oldest in the Willamette Valley. Originally the final destination for the early Oregon Trail pioneers, the district is fast becoming one of the best known Pinot Noir producing areas. The well-drained soils prevent excessive vine growth and result in mouth-filling wines with broad, silky tannins.

**THE WINE**

The nose is delicate, expressing white flowers, white pepper, apricot, honeysuckle, flint and a hint of light brioche. The mouthfeel has citrus notes balanced with lemon curd and slate. The texture is bright yet creamy, calling to mind fresh, lemon crème brûlée. The finish is clean, refreshing and lengthy.

**THE WINERY**

At Domaine Divio, Bruno Corneaux applies his traditional Burgundian crafting skills to Pinot Noir and Chardonnay. Achieved through minimal intervention and sustainability in respect of the land, the wines emphasize the elegance and complexity of our Willamette Valley grapes.

**AVA**

Yamhill-Carlton

**HARVEST DATE**

Early September 2020

**BRIX AT HARVEST**

23°

**ALCOHOL**

13.10%

**pH**

3.37

**RESIDUAL SUGAR**

0 g/L

**OAK REGIMEN**

10% New | 12 Months

**PRODUCTION**

625 Cases

**RELEASE DATE**

Spring 2022

**WINEMAKER**

Bruno Corneaux

