



Joseph Drouhin

Drouhin Oregon Roserock

CHARDONNAY EOLA-AMITY HILLS



2021

SERVICE



Cellaring

Optimum consumption: 1 to 6 years
Ageing potential : 8 years



Tasting temperature

13°C (55-56°F)

Grape variety

Chardonnay

Vineyard

Roserock Vineyard is located at the southern part of the Eola-Amity Hills, in the southern Willamette Valley. The soils are volcanic, ancient, with an elevation between 120 and 260 meters above sea level. This ideal position thus benefits from a rather unique cooling effect called the Van Duzer corridor and which makes it possible to produce classic Pinot Noir and Chardonnay, typical of cool climates. Roserock is certified « Low Input Viticulture Environment » for sustainable viticulture.

Tasting

par Véronique Boss-Drouhin

Nice bouquet with intense floral notes and a discreet touch of hazelnuts. Nice dynamics in the mouth. A wine that has a generous breadth and an attractive finish.

Winemaking

Our Roserock Chardonnay brings together the estate's three Chardonnay blocks, which are handpicked and sorted. The Chardonnay is pressed immediately and sent in equal parts to tank and barrel. Once malolactic fermentation is complete, Véronique assembles the two portions into her final cuvée.



Vintage

The 2021 vintage was absolutely worth the wait, and we couldn't be more pleased with the charm and grace its wines present at every level. An arid and warm spring led to an even warmer, drier summer with notable heat spikes. Wonderfully, the vines remained healthy, and as temperatures cooled in mid-September, harvest was able to stretch out over three smooth weeks, ending in early October. After a dramatic growing season, the vines delivered grapes with complex flavours, incredible balance, and layers of elegance. As winemakers and grape growers, we couldn't have asked for a better gift from the vineyard.