



REX HILL

2019 Willamette Valley Seven Soils Chardonnay

PREVIOUS VINTAGE

91 PTS

James Suckling

2/2020

91 PTS

Wine Spectator

8/2020

A blend of Chardonnay from select Willamette Valley vineyards chosen for complexity, fermented and aged in small French oak barrels for depth and longevity.

2017 WINE ADVOCATE'S
EXTRAORDINARY WINERY
of the AMERICAS



Certified



APPELLATION:	Willamette Valley
VARIETAL COMPOSITION:	100% Chardonnay
HARVEST DATA:	September 19th - October 7th, 2019
VINEYARD SOURCES:	40% Jacob Hart, 13% Carabella, 20% Sims, 16% Sunny Mountain, 9% Two Mules, 2% Dancin
CELLAR TREATMENT:	French Oak, aged 11 months, 12% New Oak & 2 months stainless
DATE BOTTLED:	December 3rd, 2020
PRODUCTION:	1,137 cases (12/ 750 ml)
BOTTLING CHEMISTRY:	pH 3.4, TA 5.7 g/L, Alcohol 13.5%

TASTING NOTES: Ripe notes of yellow apple, pear, and lemon lead out of the glass, with oak aromas supporting the abundant fruit - light toast, warm cinnamon, and honey. The fruit spectrum ranges from ripe and rich to lean and racy. A fruit-driven sweetness on the nose evokes custard and rice pudding, and an underlying sage-thyme herbaceous blend is noted. On the palate, the wine is savory with pronounced brininess and an exciting through-line of minerality. The acidity is brisk and integrated well with the ripe fruits. The finish ends with a slight flintiness and lingering almond and saline flavors.

VINTAGE NOTES: The 2019 vintage started off with a relatively warm and wet spring. The precipitation continued into early June, and as temperatures rose there was increased disease pressure from the high soil moisture and associated vegetative growth. This was definitely a challenging year, where proper canopy management and sound crop protection practices were crucial for success. Summer was mild and dry. However, conditions became sporadic in mid-September with rains and cool temperatures followed by key weeks of mild and steady weather that allowed fruit to phenologically ripen. Although there will be uneven wines in the Willamette Valley, those grapes that withstood the rains to be picked later benefited from a dry October resulting in wines of excellent quality. Sugars never raced, acids subsided, and tannins matured. Vintage 2019 was a true 'cool climate' year, and a reminder that good work and proper timing can achieve great things in Oregon wine.