

2021 PROJECT M ANICCA CHARDONNAY



Anicca is the Buddhist doctrine of impermanence. It reflects our belief and defines our objective that great chardonnay simultaneously occupies all three phases of matter. The tension of firm acidity suggests the solid, concentration, and fruit suggest the liquid, and the airy volume is reminiscent of the gaseous. We pursue this objective through meticulous site selection, agonizing over pick dates, and thoughtful and intentional cellar practices.

VINTAGE

In June of 2021, a “heat dome” settled over the pacific northwest resulting in extreme temperatures that obliterated previous record highs. Being in the earliest stages of their reproductive cycle, the heat minimally impacted grapes. August saw a cooling trend that continued into a somewhat wet September and October. Harvested fruit contained ample structural components, developed flavors, and ideal chemistries.

VINEYARD

Though only planted in 2017 in the Eola-Amity Hills, the Pearlstad Vineyard promises extraordinary potential. Planted predominately to a selection of classic and experimental Chardonnay clones, Pearlstad sits atop a fossil-laden marine shoal of sandstone and siltstone. At 400’ to 600’ feet in elevation, the south-to-slightly west-facing slope enjoys the cooling impact of the Van Duzer Corridor’s winds. As a result, we believe this site will prove to be one of Oregon’s preeminent Chardonnay vineyards.

WINEMAKING

Clone 76 and 95 grapes were hand harvested 100 days post-bloom. Each clone was pressed separately, and after eighteen hours, the juice was racked into French Oak barrels, 20% of which were new. Wines were inoculated with a selection of yeasts known to preserve varietal and site-specific characters. Stabilization with SO₂ was delayed until thirty days after completion of the Malo-Lactic Fermentation to minimize “buttery” aromas. Lees were stirred twice in April to promote midpalate volume. The wines were heat and cold-stabilized and filtered before bottling after ten months in barrel.

TASTING

The 2021 PROJECT M Anicca Chardonnay displays a nose of small white flowers, Turbinado sugar, chopped herbs, and sun-warmed oak. The wine enters as a sleek blade that quickly unfolds into a sweet midpalate of hard yellow stone fruits, Meyer lemon curd, candied orange peel, and spicy oak. The wine’s generous volume and silky texture are kept precise by the wine’s driving and relentless acidity. The finish resolves the sweetness of the midpalate by echoing its refreshing yet slightly bitter citrus elements.

pH: 3.34
TA: 5.6g/L
Alcohol: 12.6%
AVA: Eola-Amity Hills

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