



THE SETTING WINES

HEALDSBURG, CALIFORNIA

2023

CHEHALEM MOUNTAIN VINEYARD CHARDONNAY WILLAMETTE VALLEY, OREGON

VARIETAL COMPOSITION: 100% Chardonnay

COOPERAGE: Francois Freres 16 months in barrel
50% new, 50% once used – Francois Freres
Unfiltered, non-acidified

WINEMAKER NOTES:

Years ago, when my father was doing a book on Domaine Serene in Oregon, I visited the region with him multiple times and quickly fell in love with the area's unique terroir. During the time when The Setting Inn was about to open, Erin Brooks introduced me to a brand called "00", and I was charmed by the beautiful fruit they sourced for their wines. Given my experience making Burgundian varietal wines throughout CA, it seemed like a logical next step to develop a Chardonnay from Oregon for The Setting. We visited over 10 different vineyards and 40+ blocks, and Chehalem Mountain Vineyard was on top of the list. The resulting Chardonnay is bright and pure in fruit character, with incredible acidity, minerality and elegance.

TASTING NOTES:

The 2023 vintage exudes stunning aromatics of fuji apple, citrus blossom, and stone fruit. Its liveliness and bright acidity are complemented by layers of minerality and a lush, lingering finish and texture.

VINEYARD:

The historic Chehalem Mountain Vineyard was planted in 1968 by Dick Erah, who founded Erath Winery in the Dundee Hills, and was an early Oregon Pinot Noir grower. The Chehalem Mountains AVA is a single uplifted landmass southwest of Portland in the northern Willamette Valley, stretching from southeast to northwest. It is the geography and climate that differentiate this AVA from others. The important hillside soil types are represented; basaltic, ocean sedimentary and loess (blown lake bed sediment), the latter of which is the predominant soil on the northern face of the Chehalem Mountains.

