



2024 Fossil & Fawn Chardonnay

Grapes: 65% Suitcase/Dijon 96 from
Marin Estate Vineyard and 35%
108-clone from No Clos Radio

Appellation: Willamette Valley

Soils: Wind-blown loess, marine
sediment and volcanic

Vine Age: 6-49 years

Irrigation: Nope

Farming: No artificial herbicide/pesticide,
non-certified organic

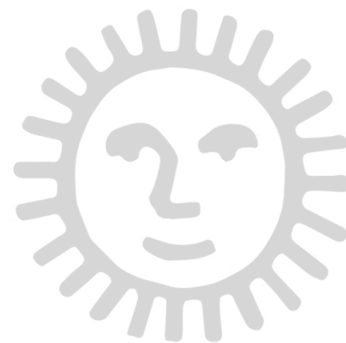
Harvest Dates: 9/21/24 - 10/14/24

Yeast: Native

Alcohol: 13%

Cases Produced: 340

FOSSIL
&
FAWN



Notes: Our 2024 Chardonnay was sourced from two organically dry-farmed vineyards: the 49-year-old, own-rooted vines at No Clos Radio (Tualatin Hills AVA) and Marin Estate Vineyard (Yamhill-Carlton AVA). The fruit from No Clos Radio is a later-ripening 'heritage' clone, known for producing bright, aromatic, and lean wines. In contrast, the multiple suitcase clones and Dijon 96 from Marin Estate Vineyard contribute plushness with aromas of Anjou pear and fresh stone fruit. The winemaking process involved pressing, settling, and native yeast barrel fermentation in a mix of Oregon and French oak. The wine also underwent spontaneous malolactic conversion. The result is bright, fresh, and eminently food-friendly.