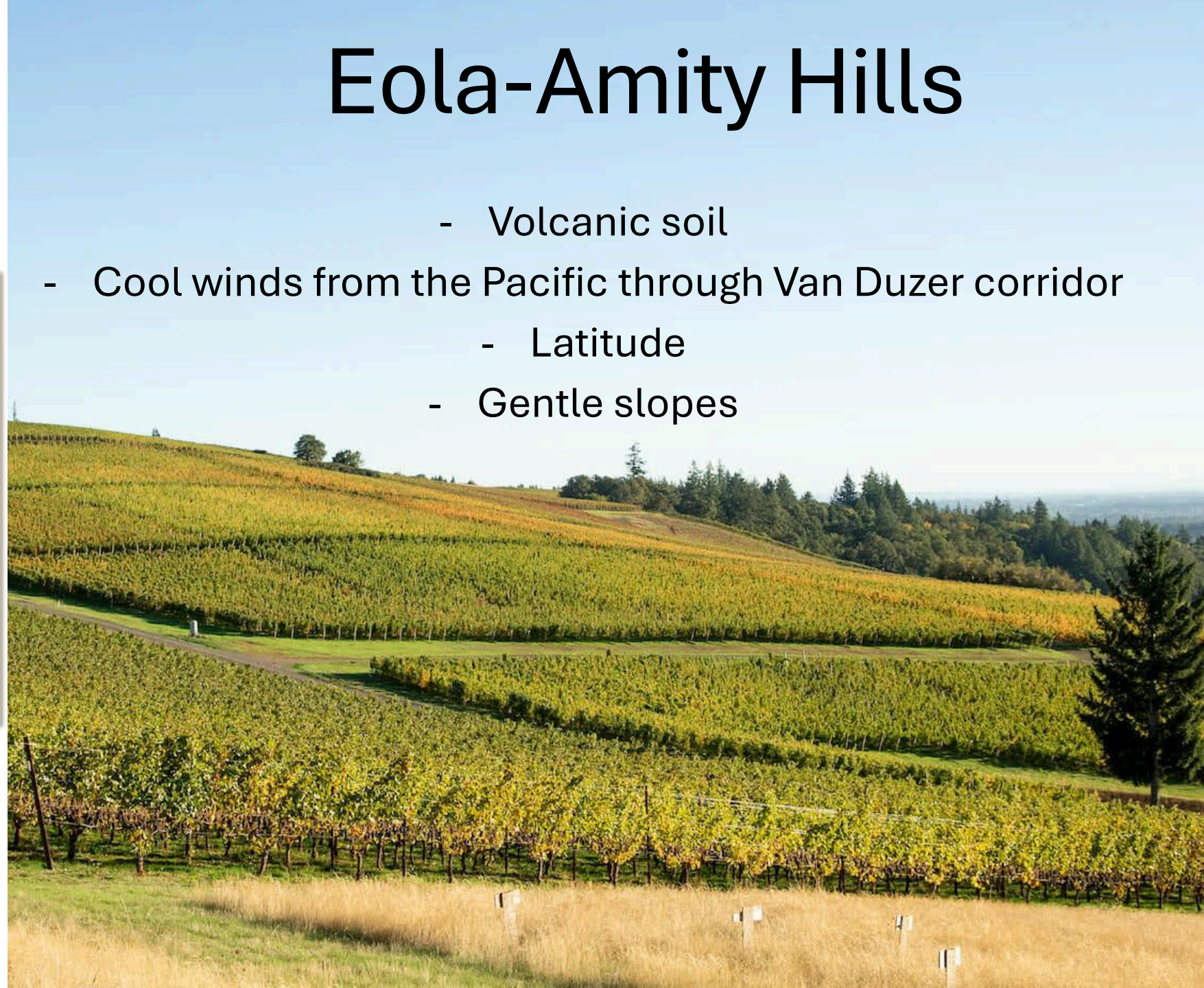
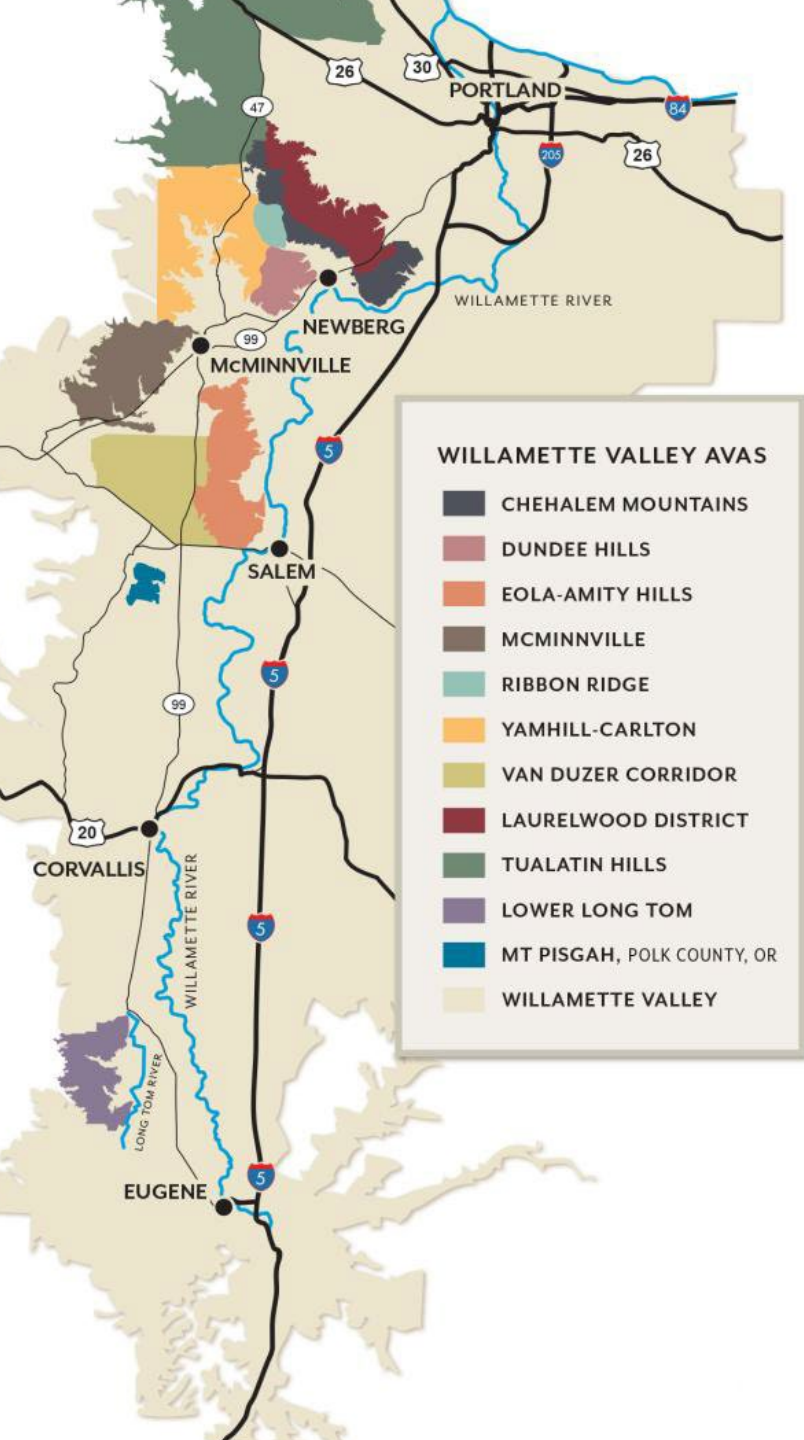


# International Benchmark Tasting



# Eola-Amity Hills

- Volcanic soil
- Cool winds from the Pacific through Van Duzer corridor
  - Latitude
  - Gentle slopes



# Cristom Eola-Amity Hills Willamette Valley Chardonnay 2022

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- Blend of sites
- Hand harvest, whole bunch press
- Ambient yeast ferment
- Full malolactic
- 11 months on lees in French oak barrels, 20% new

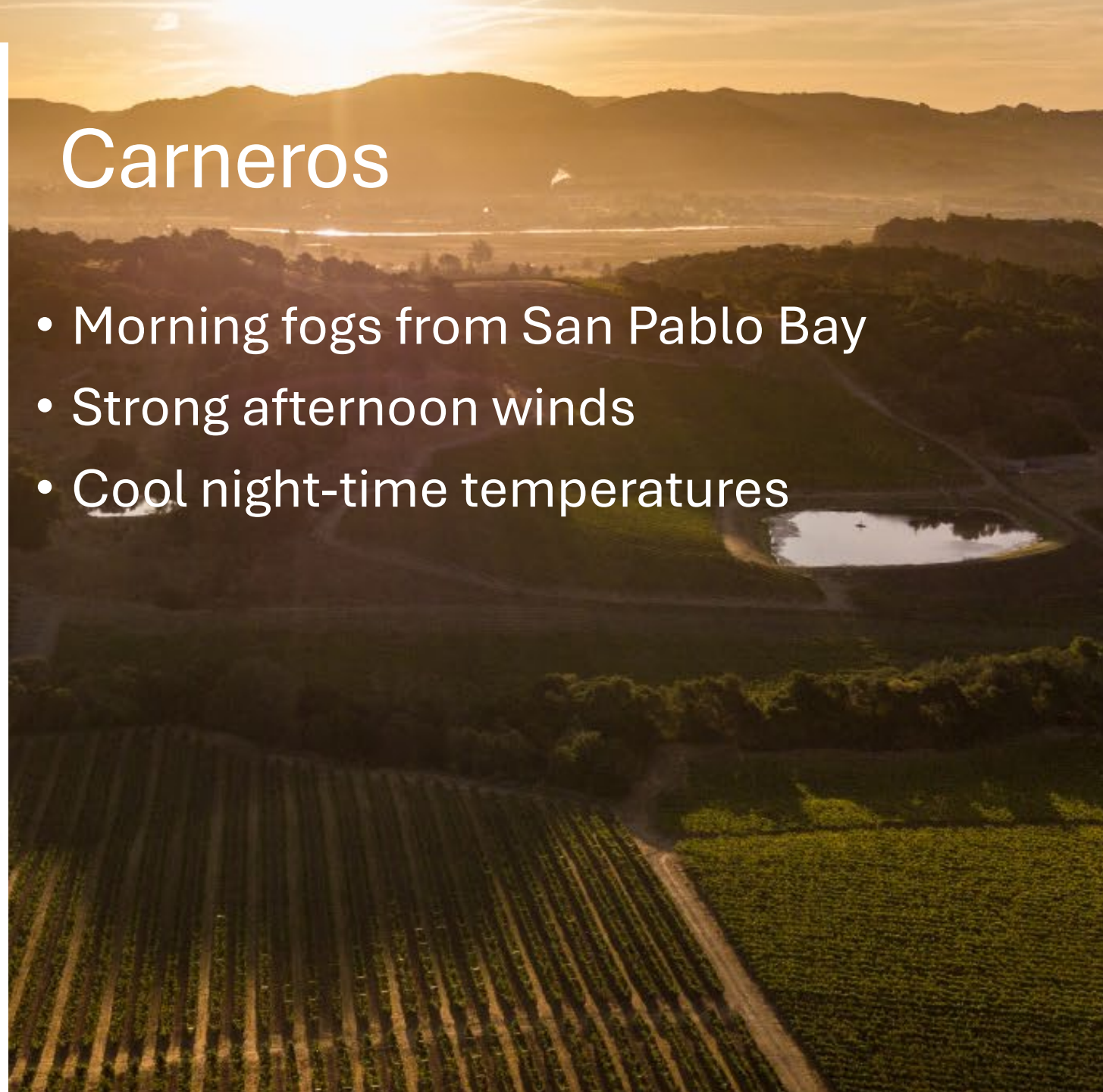


## Napa Valley American Viticultural Area and Nested AVAs



# Carneros

- Morning fogs from San Pablo Bay
- Strong afternoon winds
- Cool night-time temperatures





# Hyde De Villaine (HdV) Chardonnay 2018

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- Single vineyard
  - Old vines (average age 30 years)
  - Old Wente and Calera clones
  - 11 months in French oak, 80 % in barrel (20% new), remainder in foudre



# Coal River Valley, Tasmania

- Cool climate
- Protected by hills
- Low rainfall (~500ml)



# Tolpuddle Vineyard Chardonnay 2023

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- Single vineyard
- Old vines
- 2023 oldest season on record for Tolpuddle, low yields
- Whole bunch pressed
- Fermented in French oak
- Ten months in barrel with gentle stirring





# Margaret River, Western Australia

- Mediterranean climate, maritime influences
- Relatively dry growing season
- Low diurnal range
- Soils mainly red gravelly loams




# Leeuwin Estate Art Series Chardonnay 2021

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- Destemmed fruit held on skins, blended with whole bunch parcels
- 100% barrel fermented in new French barriques
- Regular lees stirring
- 11 months in barrel





FINING	Bentonite, PVPP and skim milk	FILTRATION	0.45 $\mu\text{m}$
FINAL ALCOHOL	13.5%	AVERAGE BRIX	23.0 – 23.5
FINAL ACID	7.39 G/L	FINAL PH	3.18
BARREL MATURATION	11 months	RELEASE DATE	March 2024
BOTTLING DATE	25 July – 18 August 2022		

# CHABLIS



# Alice & Olivier De Moor, De Moor Chablis Bel Air & Clardy 2022

- Certified organic
- Pioneers of natural winemaking in the region
- Make wines under the Chablis and Auxerrois demonimations
- Ambient yeast fermentation
- Sulfur only at bottling



# Montagny

- Côte Chalonnaise
- Devoted completely to Chardonnay
- Large proportion of larger Montagny appellation qualifies for 1er cru compared to other Burgundy appellations



# Cottenceau Montagny 1er Cru Les Bassets

- Certified organic
- 20 months elevage
- 2021 a cool year for Montagny

