

BRICK·HOUSE

2021 *Cascadia* Chardonnay

Our Chardonnays are an homage to the ways of the Old World, specifically the great white wines of Burgundy. Fresh fruit is whole cluster pressed and run into a variety of seasoned French oak barrels where it is allowed a native fermentation. In striving to reveal the essence of this exceedingly malleable grape, the juice sees few manipulations.

The resulting wine completes malolactic fermentation and remains on its gross lees for a full year, after which it is moved to tank for another six months when it is bottled by hand in the farm winery.

VARIETAL	Chardonnay
ALCOHOL	12.5%
PRODUCTION	230 cases
BOTTLED	March 2022
SUGGESTED RETAIL	\$48



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