

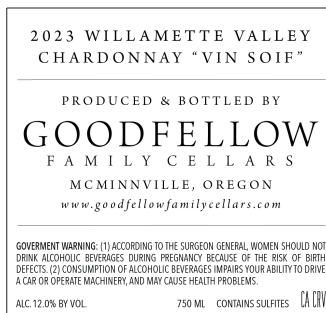
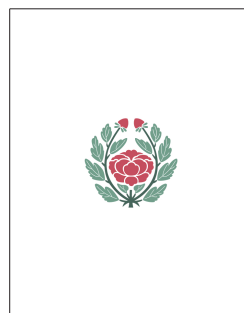


GOODFELLOW

FAMILY CELLARS

2023 “VIN SOIF” WILLAMETTE VALLEY CHARDONNAY

AVA: WILLAMETTE VALLEY PRODUCTION: 196 CASES
VARIETAL: CHARDONNAY ALCOHOL: 12.0%
SOILS: VOLCANIC DRY FARMED
VINEYARDS: DURANT, TEMPERANCE HILL, TSAI



The 2023 “Vin Soif” Chardonnay shows the quality of great sites, sustainably grown, mature vineyard sites in an exceptional year. Temperance Hill, Durant and Tsai Vineyards are all part of our single-vineyard Chardonnay program. The Durant Vineyard is located on the eastern slopes of the Dundee Hills, and Tsai Vineyard the north-east corner of Yamhill-Carlton, tucked into the coast range. Temperance Hill is in Eola-Amity Hills, facing into the Van Duzer Corridor. The 2023 Vin Soif Chardonnay channels the bright refreshing wines of the Macon. Fermented in a combination of tank and a 500L puncheon, then aged for a total of 6 months on lees.

The wine showcases the depth and power of Temperance Hill’s west facing, windy exposure and shallower volcanic Nekia soils, folded in with the deeper volcanic Jory soils and more protected aspects of the Durant and Tsai vineyards. The wine shows notes of yellow apple, pear, lime flower and peel, almonds, hints of tarragon and pastry dough. In the mouth, it’s more yellow apples and pear, underripe nectarine, lime peel, toasted bread, and a distinct stoniness. Bottled a year early from our normal Chardonnay program, the impetus for this wine was to push for a pretty, nervy, and slightly less lees inflected wine for everyday enjoyment.

Goodfellow Family Cellars is winemaker owned and operated, and located in Oregon’s beautiful Willamette Valley. Founded in 2002, and producing approximately 4000 cases annually, we focus on old vines planted in unique and beautiful sites, conscientious, no-till farming, and techniques of tradition in the cellar. We are members of the Deep Roots Coalition, a group of craft oriented wineries committed to sustainable farming and sourcing grapes solely from non-irrigated vines.