

Académie Ostia Tempore Willamette Valley Chardonnay

ABOUT THE ESTATE

APPELLATION

Willamette Valley

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable - Lutte Raisonnée

VINEYARDS & VITICULTURE

Sourced from a north-facing, mid-to-low elevation site.

HARVEST & VINIFICATION

Hand-picked on September 28, 2025. Whole-cluster pressing, then settled 24 hours in tank. Native yeast fermentation in 228L & 500L barrels 26–28°C average. Complete malolactic conversion. Aging in barrel for nine months in oak barrels, racked, then one month in tank before bottling. 3.2 pH.

ALCOHOL BY VOLUME

12.9

PACK SIZE

12x750mL