



# AMICA LUNA

## Amica Luna Eola Springs Vineyard Chardonnay 2021

*Eola – Amity Hills, Willamette Valley*

### Amica Luna

Amica Luna came out of a place of respect for the land and the passion to capture a moment in time. It is a result of years of passion, study, and dedication to create a chardonnay that best expresses a sense of terroir. All wines are fermented with Native Yeasts and minimal sulfur additions to best express a sense of place. As an exclusively Chardonnay project, Amica Luna has the potential for precision-like focus. We take special care to select the sites that best express Chardonnays potential. Each fermentation is done in barrel to fully integrate barrel and fruit flavors. Sulfur isn't added until after Malo-lactic fermentation is finished, so each wine's nuances are best expressed without hindrance.

### Eola Springs Vineyard

Eola Springs is a historic vineyard, originally planted in 1972. The soil is a beautiful historic patchwork of glacial and volcanic activity. Lying in the heart of the Van Deuzer corridor, this vineyard allows for gentle cooling off at night, tempering the hot afternoon sun. The Chardonnay that comes from this site is crisp, the acid is preserved, and the grapes get perfectly ripe. We were fortunate to get an opportunity to make wine from these premium grapes starting with the 2021 Vintage.

**Elevation:** 300-450 ft

**Soils:** Basalt over Sedimentary Rock



### Winemaking

This wine saw 14 months in barrel fermented and left on the lees the entire time. Native Ferments, limited SO2 additions, un-fined and un-filtered.

100% Barrel Fermented

14 Months in French Oak Barrels 20% New French Oak

Clone: Dijon 96

Harvest Date : September 21st, 2021

12.5% ABV

TA 7.2 g/L

pH: 3.2