



GOODFELLOW CHARDONNAY WILLAMETTE VALLEY

Marcus Goodfellow and his partner in crime at Goodfellow, Megan Joy, work with vines from some 21 acres in northern Willamette Valley and make an average of 4,000 cases annually. Sustainable farming, non-irrigated, old vines provide the domaine the opportunity to produce intense, site-specific wines with an old-world intensity and character.



VINEYARD

- Site:** From declassified barrels from Goodfellow's two single vineyard sources: in 2020, Whistling Ridge Vineyard in the Ribbon Ridge AVA (an exposed ridge-top vineyard) and Temperance Hill Vineyard, (an iconic organic certified, dry-farmed vineyard in the Eola-Amity Hills.)
- Soil:** Whistling Ridge: shallow marine sedimentary soils
Temperance Hill: volcanic soils.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Pressed into small tanks for a brief settling before going directly to barrel. Fermentations are cool and slow, generally finishing out primarily between four and eight months. Left on the lees undisturbed. Cooperage for the 2020 vintage was entirely in neutral barrique.
- Profile:** Balanced with good minerality on the finish.