

PORCELINA

WILLAMETTE

TECHNICAL DATA

2025 Royer Vineyard Chardonnay

Powerful and elegant, Royer's aromas are both savory and sweet, wet rocks, gravel, barrel smoke, peach pit, citrus curd, graham, lemongrass. Vibrant, structured, dense, long.



VINEYARD	Royer Vineyard	APPELLATION	Eola-Amity Hills AVA
HARVESTED	20 September 2025	ALCOHOL	13.47%
PH	3.23	TOTAL ACIDITY	6.5 g/L
GLUCOSE + FRUCTOSE	0.2 g/L	MALIC ACID	0.09 g/L
VOLATILE ACIDITY	0.47 g/L	PRODUCTION	167 cases
BOTTLED	March 2027 (planned)	CLOSURE	Natural cork, hand selected

WINEMAKING

Picked 20 September 2025 and crushed into the press. Royer's must was allowed to start fermenting on full solids in tank before 30ppm SO₂ was added, then racked to 52% new French oak puncheons and 48% once used French oak barrels. Primary fermentation finished within 20 days, malolactic was very slow to start, completing in late August 2026. After 11 months in wood, the wine was transferred with solids to stainless steel for a second winter on lees and will be bottled in March 2027.

THE 2025 VINTAGE

2025 is a rare breed of Willamette Valley Chardonnay. After a drier winter, dates for both bud break and flowering were fairly average, but fruit set was light. Late spring was warmer and drier than average, followed by a cooler summer, with scattered showers in early August which only refreshed the vines. After a stretch of 95F days towards the end of August, harvest came into view. Durant was pulled September 3, about a week earlier than 2024. After a cooler week with some light rain around Labor Day, warm days and cool nights set in for the remainder of September, allowing for targeted pick dates: X Omni came off September 18, followed by Royer on September 20, which like Durant, was one week earlier than in 2024. Blue Heron was allowed to hang until September 27, pulled in two weeks earlier than in 2024. Overall, lower than average yields with good canopy management allowed for phenomenal technical ripeness and very good physiological maturity of flavors and phenolics. The 2025 pH's are nearly identical to 2024, but total acidity is .3-.7g/L higher. Coiled and vibrant, there is density, finesse and power, each site tells its own story.

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TECHNICAL DATA

2025 Blue Heron Farm Chardonnay

Blue Heron has a touch of savory funk, with aromas of baked lemon curd, wet rocks, roasted nuts, warm minerals, barrel smoke. A fine structure, firm, gravelly, long.



VINEYARD	Blue Heron Farm	APPELLATION	South Salem Hills AVA
HARVESTED	27 September 2025	ALCOHOL	12.8%
PH	3.16	TOTAL ACIDITY	6.7 g/L
GLUCOSE + FRUCTOSE	0.9 g/L	MALIC ACID	0.14 g/L
VOLATILE ACIDITY	0.41 g/L	PRODUCTION	150 cases
BOTTLED	March 2027 (planned)	CLOSURE	Natural cork, hand selected

WINEMAKING

Picked 27 September 2025 and crushed into the press. Blue Heron's must was browned for 24 hours before 35ppm SO₂ addition. Ambient yeasts began primary fermentation on full solids within 4 days in steel before the must was transferred with full solids to 33% new French oak barrels and 67% old French oak puncheons. Primary fermentation finished within 18 days, and malolactic completed in December 2025. The wine was transferred with solids to stainless steel for a second winter on lees and will be bottled in March 2027.

THE 2025 VINTAGE

2025 is a rare breed of Willamette Valley Chardonnay. After a drier winter, dates for both bud break and flowering were fairly average, but fruit set was light. Late spring was warmer and drier than average, followed by a cooler summer, with scattered showers in early August which only refreshed the vines. After a stretch of 95F days towards the end of August, harvest came into view. Durant was pulled September 3, about a week earlier than 2024. After a cooler week with some light rain around Labor Day, warm days and cool nights set in for the remainder of September, allowing for targeted pick dates: X Omni came off September 18, followed by Royer on September 20, which like Durant, was one week earlier than in 2024. Blue Heron was allowed to hang until September 27, pulled in two weeks earlier than in 2024. Overall, lower than average yields with good canopy management allowed for phenomenal technical ripeness and very good physiological maturity of flavors and phenolics. The 2025 pH's are nearly identical to 2024, but total acidity is .3-.7g/L higher. Coiled and vibrant, there is density, finesse and power, each site tells its own story.

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TECHNICAL DATA

2025 Durant Vineyard Chardonnay



Briny, saline and fresh, Durant has aromas of oyster shells, wet rocks and chalky minerals, there is a subtle richness, poached Asian pear, grapefruit brûlée. Firm, structured, long.

VINEYARD	Durant Vineyard	APPELLATION	Dundee Hills AVA
HARVESTED	3 September 2025	ALCOHOL	12.89%
PH	3.18	TOTAL ACIDITY	6.7 g/L
GLUCOSE + FRUCTOSE	0.6 g/L	MALIC ACID	0.19 g/L
VOLATILE ACIDITY	0.38 g/L	PRODUCTION	150 cases
BOTTLED	March 2027 (planned)	CLOSURE	Natural cork, hand selected

WINEMAKING

Picked 3 September 2025 and crushed into the press. Half of Durant's must was browned for 5 hours before 45ppm SO₂ addition, the other half not sulfured and allowed to blacken. Ambient yeasts began primary fermentation on full solids within 4 days in 33% new French oak puncheon, 34% once used French oak barrels and 33% old French oak puncheons. Primary fermentation finished in 25 days, ambient malolactic completed between November 2025 and August 2026. After 11 months in wood, the wine was transferred with solids to stainless steel for a second winter on lees and will be bottled in March 2027.

THE 2025 VINTAGE

2025 is a rare breed of Willamette Valley Chardonnay. After a drier winter, dates for both bud break and flowering were fairly average, but fruit set was light. Late spring was warmer and drier than average, followed by a cooler summer, with scattered showers in early August which only refreshed the vines. After a stretch of 95F days towards the end of August, harvest came into view. Durant was pulled September 3, about a week earlier than 2024. After a cooler week with some light rain around Labor Day, warm days and cool nights set in for the remainder of September, allowing for targeted pick dates: X Omni came off September 18, followed by Royer on September 20, which like Durant, was one week earlier than in 2024. Blue Heron was allowed to hang until September 27, pulled in two weeks earlier than in 2024. Overall, lower than average yields with good canopy management allowed for phenomenal technical ripeness and very good physiological maturity of flavors and phenolics. The 2025 pH's are nearly identical to 2024, but total acidity is .3-.7g/L higher. Coiled and vibrant, there is density, finesse and power, each site tells its own story.

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TECHNICAL DATA

2025 X Omni Vineyard Chardonnay

Candied ginger, spearmint, key lime, lemon curd, almond flower, yellow minerals. Very fine structure, ethereal, buoyant, full but weightless. Whispers of flint and barrel smoke.



VINEYARD	X Omni Vineyard	APPELLATION	Eola-Amity Hills AVA
HARVESTED	18 September 2025	ALCOHOL	13.27%
PH	3.21	TOTAL ACIDITY	6.8 g/L
GLUCOSE + FRUCTOSE	1.3 g/L	MALIC ACID	0.13 g/L
VOLATILE ACIDITY	0.50 g/L	PRODUCTION	145 cases
BOTTLED	March 2027 (planned)	CLOSURE	Natural cork, hand selected

WINEMAKING

Picked 18 September 2025 and crushed into the press. X Omni's must was allowed to start fermenting on full solids with ambient yeasts in tank before 30ppm SO₂ was added. Then, it was racked to 69% new French oak barrels and puncheon and 31% once used French oak barrels and primary fermentation finished within 12 days. Half completed malolactic in December 2025 or January 2026, the other half finished in August 2026. After 11 months in wood, the wine was transferred with solids to stainless steel for a second winter on lees and will be bottled in March 2027.

THE 2025 VINTAGE

2025 is a rare breed of Willamette Valley Chardonnay. After a drier winter, dates for both bud break and flowering were fairly average, but fruit set was light. Late spring was warmer and drier than average, followed by a cooler summer, with scattered showers in early August which only refreshed the vines. After a stretch of 95F days towards the end of August, harvest came into view. Durant was pulled September 3, about a week earlier than 2024. After a cooler week with some light rain around Labor Day, warm days and cool nights set in for the remainder of September, allowing for targeted pick dates: X Omni came off September 18, followed by Royer on September 20, which like Durant, was one week earlier than in 2024. Blue Heron was allowed to hang until September 27, pulled in two weeks earlier than in 2024. Overall, lower than average yields with good canopy management allowed for phenomenal technical ripeness and very good physiological maturity of flavors and phenolics. The 2025 pH's are nearly identical to 2024, but total acidity is .3-.7g/L higher. Coiled and vibrant, there is density, finesse and power, each site tells its own story.

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TECHNICAL DATA

2025 Willamette Valley Chardonnay

Tight, firm, coiled, with aromas of oyster shell, salty minerals, lime leaf, an orchard in the fall, wisps of barrel smoke. Pulsing, bright and pure.



BLEND	48% Royer, 25% Durant, 27% Blue Heron	APPELLATION	Willamette Valley
VINTAGE	2025	ALCOHOL	13%
PH	3.17	TOTAL ACIDITY	6.7 g/L
GLUCOSE + FRUCTOSE	1 g/L	MALIC ACID	0.13 g/L
VOLATILE ACIDITY	0.44 g/L	PRODUCTION	153 cases
BOTTLED	March 2027 (planned)	CLOSURE	Natural cork, hand selected

WINEMAKING

The Willamette Valley blend of 48% Royer, 25% Durant and 27% Blue Heron was made after each lot aged 11 months in 31% new French oak barrels and 69% old French oak puncheons. The wine was transferred with solids to stainless steel for a second winter on lees late August 2026 and will be bottled in March 2027.

THE 2025 VINTAGE

2025 is a rare breed of Willamette Valley Chardonnay. After a drier winter, dates for both bud break and flowering were fairly average, but fruit set was light. Late spring was warmer and drier than average, followed by a cooler summer, with scattered showers in early August which only refreshed the vines. After a stretch of 95F days towards the end of August, harvest came into view. Durant was pulled September 3, about a week earlier than 2024. After a cooler week with some light rain around Labor Day, warm days and cool nights set in for the remainder of September, allowing for targeted pick dates: X Omni came off September 18, followed by Royer on September 20, which like Durant, was one week earlier than in 2024. Blue Heron was allowed to hang until September 27, pulled in two weeks earlier than in 2024. Overall, lower than average yields with good canopy management allowed for phenomenal technical ripeness and very good physiological maturity of flavors and phenolics. The 2025 pH's are nearly identical to 2024, but total acidity is .3-.7g/L higher. Coiled and vibrant, there is density, finesse and power, each site tells its own story.

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TECHNICAL DATA

2024 Royer Vineyard Chardonnay

Tensile, dense and powerful, Royer is firm and regal with bright acidity, there are aromatics and flavors of gunflint, barrel smoke, golden spices, flourishes of lemon oil, lime curd, graham and ginger.



VINEYARD	Royer Vineyard	APPELLATION	Eola-Amity Hills AVA
HARVESTED	27 September 2024	ALCOHOL	12.7%
PH	3.20	TOTAL ACIDITY	6.2 g/L
GLUCOSE + FRUCTOSE	0.3 g/L	MALIC ACID	0.17 g/L
VOLATILE ACIDITY	0.49 g/L	PRODUCTION	150 cases
BOTTLED	March 2026	CLOSURE	Natural cork, hand selected

WINEMAKING

Picked 27 September 2024 and crushed into the press. Royer's must was split into three: the largest tank was browned for 6 hours before a 33ppm SO₂ addition, one smaller tank was kept 'green' with 50ppm SO₂, while the must from hardest pressing was allowed to blacken with zero sulfur added. Ambient yeasts began primary fermentation on full solids within 2-6 days in 87% new French oak barrels and 13% old French oak puncheons. Primary fermentation finished within 10 days and malolactic completed between late October 2024 and August 2025. Barrels which were slower to finish malolactic were stirred once in April and June 2025. After 11 months in wood, the wine was transferred with solids to stainless steel for a second winter on lees and was bottled in March 2026.

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TECHNICAL DATA

2024 Blue Heron Farm Chardonnay

Lithe, full and layered with subtle richness and high acidity, aromatics and flavors of bright stone fruit, key lime crème, lemon oil intermingle with savory notes of wet minerals, yellow spices and mixed florals.



VINEYARD	Blue Heron Farm	APPELLATION	South Salem Hills AVA
HARVESTED	10 October 2024	ALCOHOL	13%
PH	3.19	TOTAL ACIDITY	6.3 g/L
GLUCOSE + FRUCTOSE	0.4 g/L	MALIC ACID	<0.05 g/L
VOLATILE ACIDITY	0.47 g/L	PRODUCTION	150 cases
BOTTLED	March 2026	CLOSURE	Natural cork, hand selected

WINEMAKING

Picked 10 October 2024 and crushed into the press. Blue Heron's must was browned for 6 hours before 40ppm SO₂ addition. Ambient yeasts began primary fermentation on full solids within 4 days in 51% new French oak barrels and 49% old French oak puncheons. Primary fermentation finished within 18 days but malolactic was very slow; Blue Heron was stirred once in April and once in June 2025. Malolactic completed in late August 2025 and the wine was sulfured after being transferred with solids to stainless steel for a second winter on lees, and was bottled in March 2026.

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TECHNICAL DATA

2024 Durant Vineyard Chardonnay

Chiseled and long, Durant is pulsing with energetic aromatics and flavors of grapefruit curd, lime leaf, oyster shell minerality, white spices and lemon verbena.



VINEYARD	Durant Vineyard	APPELLATION	Dundee Hills AVA
HARVESTED	10 September 2024	ALCOHOL	13%
PH	3.29	TOTAL ACIDITY	6 g/L
GLUCOSE + FRUCTOSE	0.3 g/L	MALIC ACID	0.08 g/L
VOLATILE ACIDITY	0.44 g/L	PRODUCTION	150 cases
BOTTLED	March 2026	CLOSURE	Natural cork, hand selected

WINEMAKING

Picked 10 September 2024 and crushed into the press. Durant's must was browned for 6 hours before 35ppm SO₂ addition. Ambient yeasts began primary fermentation on full solids within 4 days in 35% new French oak barrels and 65% old French oak puncheons. Primary fermentation finished in 12-20 days, ambient malolactic completed between April and July 2025, and the wine was sulfured. The lees were never stirred. After 11 months in wood, the wine was transferred with solids to stainless steel for a second winter on lees and was bottled in March 2026.

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TECHNICAL DATA

2024 Willamette Valley Chardonnay

Coiled, vibrant and firm, with high acidity, pure aromatics and flavors of lemon curd, mint and key lime, yellow spices, barrel smoke, wet minerals, and flint.



BLEND	70% Royer, 15% Durant, 15% Blue Heron	APPELLATION	Willamette Valley
VINTAGE	2024	ALCOHOL	12.8%
PH	3.22	TOTAL ACIDITY	6.2 g/L
GLUCOSE + FRUCTOSE	0.4 g/L	MALIC ACID	0.11 g/L
VOLATILE ACIDITY	0.47 g/L	PRODUCTION	150 cases
BOTTLED	March 2026	CLOSURE	Natural cork, hand selected

WINEMAKING

The Willamette Valley blend of 70% Royer, 15% Durant and 15% Blue Heron was made after each lot aged 11 months in 32% new French oak barrels and 68% old French oak puncheons. The wine was transferred with solids to stainless steel for a second winter on lees late August 2025 and was bottled in March 2026.