Ardea



2025

ARDEA SAHALIE VINEYARD

CHARDONNAY

SAHALIE VINEYARD

Sahalie Vineyard takes its name from the Chinook Jargon word sahalie, meaning "high," "sky," or "heavenly." The Dinsdale family has farmed this land since 1991, long before the first vines. Today, the 75-acre vineyard is planted entirely to Chardonnay across undulating terrain at roughly 900 to 1,000 feet. The site sits on decomposed basalt and basalt-derived volcanic soils, with varied elevations and exposures creating a complex intra-vineyard topography. A diverse mix of Chardonnay clones is planted across the site, allowing differences in aspect, elevation, soil depth, and exposure to be observed over time. Sahalie is currently in the process of LIVE certification.

SOUTH SALEM HILLS

The South Salem Hills form the southernmost reach of the Willamette Valley's intra-valley basaltic uplands, positioned between the Coast Range and Cascade Mountains. Though not a distinct AVA, the area is geologically closely related to the Eola-Amity Hills, with both landscapes underlain by ancient basalt and shaped by the Willamette River corridor that separates them. High elevations, varied aspects, basalt-derived soils, and cooling maritime influence create a complex growing environment for Chardonnay. At Sahalie, these factors contribute to long, even ripening and wines marked by tension, precision, and vivid acidity.

VINTAGE: *2025*
VARIETAL: *100% Chardonnay*
APPELLATION: *Willamette Valley, Oregon*
VINEYARD: *Sahalie Vineyard*
ELEVATION: *Approximately 900–1,000 feet*
ASPECT: *East- and south-facing slopes*
SOILS: *Volcanic / decomposed basalt*
YEAR PLANTED: *2020*
FARMING: *Sustainable*
BLOCKS: *5 & 6*
CLONES / SELECTIONS: *Dijon Mix & 17.1*

HARVEST DATE: *September 25–October 9, 2025*
HARVEST METHOD: *Hand-picked*
PRESSING: *Whole cluster; white press cycle*

FERMENTATION: *Inoculated with yeast and malolactic bacteria; 100% barrel/puncheon fermented*
MALOLACTIC FERMENTATION: *Full*
ÉLEVAGE: *10 months in approximately 40% new 228L French oak and puncheon, followed by 1 month in stainless steel; aged on lees, no bâtonnage*
FINING: *Lightly fined with a very small amount of casein*

ALCOHOL: *13.0% ABV*
PH: *3.19*
TITRATABLE ACIDITY: *6.2 g/L*
VOLATILE ACIDITY: *0.44 g/L*
TOTAL SO_2: *62 mg/L*
CASES PRODUCED: *145*

TASTING NOTES

An initially restrained nose gradually reveals white peach, nectarine and green apple, intertwined with citrus blossom and subtle botanical notes of fresh cucumber. Hints of lemon oil and vanilla emerge as the wine opens. On the palate, stone fruit and citrus meet a quiet mineral character, while finely integrated oak lends structure, gentle tannic grip and a distinctive waxy texture. Vibrant acidity provides focus and length. Still youthful and evolving, the wine rewards patience, revealing new dimensions with time in the glass.

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