



2022 Duology

Wine Statistics

Vineyard Source:

Viognier-Aurora Colony Vineyard Aurora, OR
Chardonnay-Columbia Valley AVA WA

Harvest Date: September 18 & October 19,
2022

Brix at Harvest: 22.4

pH at Harvest: 3.41

Fermentation: Stainless steel

Élevage: Stainless steel

Bottle Date: May 5, 2023

Alcohol Level: 12.7% by volume

pH: 3.49

Residual Sugar: ~0

Case Production: 168

Retail Price: \$20

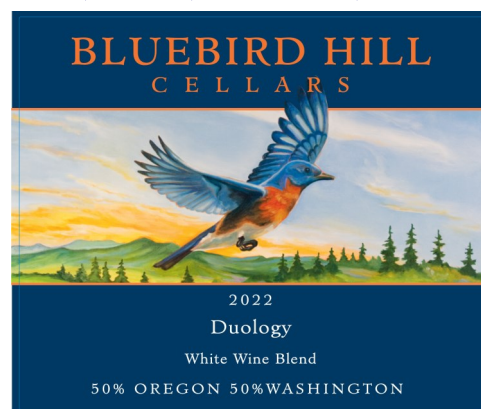
Accolades:

2023 Wine Enthusiast 88 Points

Tasting Notes: The Duology is a 50-50 blend of Chardonnay and Viognier that uses fruit from the Willamette and Columbia valleys. It features simple aromas of pineapple upside down cake and chalkboard dust. It is light-bodied, with modest acidity and flavors of grilled lemons, foccacia bread drizzled in olive oil and rosemary and orange cake.
– M.A. Wine Enthusiast

Serving Temperature: 45° F

Pairing Suggestions: Chicken Breast, Turkey Breast, Pork Loin, Halibut, Trout, Cod, Sturgeon, Oily Flaky Fish, Atlantic Salmon, Lobster, Crab, Scallops, Shrimp, Clams, Oysters; semi-soft to firm cow's and goat's milk cheeses; Yellow Squash, Peas, Zucchini, Asparagus, Sun Chokes, Seitan, White Mushrooms, Truffles, Chanterelles, Almonds.



About Us: Neil & Sue Shay moved to the Willamette Valley in 2010 and found a six acre homestead nestled into the southwest Coastal foothills of the Willamette Valley in the Village of Alpine, west of Monroe, Oregon. Inheriting an overgrown Christmas tree farm, it took three years to fully clear their land and they began planting grapevines as cleared land was available. Only once the trees started to go, could they truly appreciate the full potential of their property: aside from the long-distance view that Neil & Sue enjoy, the site is absolutely perfect for growing grapes, a warm hilltop site that enjoys gentle summer breezes with southeastern- and western-faced slopes to capture the sun's energy. Presently they stand at three acres in vine, planted at a high density, perhaps more typical of France than Oregon. Although Neil & Sue love the Burgundian-style Pinot noirs and have many of their favorite Dijon clones planted along with Pommard and Wädenswil, Bluebird Hill wines strive to tell the story that the Willamette Valley is a unique place that can produce outstanding wine, reflecting it's own special terroir. Bluebird Hill wines are small-lot and hand-crafted, and always will be, with a commitment to make distinctive wines from exceptional fruit using a combination of traditional and modern winemaking techniques with a focus on detail.

Bluebird Hill Cellars

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