

Firesteed Chardonnay Oregon

THE FACTS

COUNTRY: USA - OR

REGION: Oregon

APPELLATION: Oregon

WINEMAKING: Individual lots of Chardonnay grapes were pressed and fermented separately at low temperatures to ensure freshness and aromatic intensity in a mix of stainless steel tanks and French oak barrels with an overall oak contribution of 15% new oak. Lees contact following malolactic fermentation contributed richness and mouthfeel, helping build complexity and balance. The wine was aged six months before being blended, filtered, and bottled

ALCOHOL BY VOLUME: 13.0%

AGING: 6 months before being blended

ANNUAL PRODUCTION: 2500 cases

THE STORY

Born in Oregon's Willamette Valley, Firesteed Wines embodies a spirit of adventure. Known for bold, expressive Pinot Noir, our sustainably crafted wines reflect the freedom to explore, the courage to create, and the joy of the unexpected.

PHILOSOPHY: At Firesteed, we craft bold, approachable wines that reflect Oregon's adventurous spirit. With a focus on sustainability, balance, and authenticity, every bottle is an invitation to explore, enjoy, and break from the expected.

BIOGRAPHY: Founded in 1992, Firesteed crafts expressive, approachable Oregon wines rooted in sustainability and adventure. Known for its vibrant Pinot Noir, Firesteed reflects the spirit of exploration and the bold character of the Pacific Northwest.

THE ADJECTIVES

OVERALL: Bright by Nature, Bold in Character

AROMAS / FLAVORS: Aromas of apple, wet stone, and vanilla with a hint of honeysuckle.

MOUTHFEEL: Bright acidity with medium body

THE SELLING POINTS

Bright, balanced Chardonnay with a crisp, clean finish

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Grilled chicken, Seafood & roasted vegetables

