

JEB DUNNUCK

2021 Morgen Long Chardonnay X Omni Vineyard

About this
wine

**PRODUCER**

Morgen Long

LOCATIONUSA, Oregon,
Willamette Valley, Eola-
Amity Hills**COLOR**

White

RATING**100****TASTING DATE**

9/17/2023

MATURITY

2025 - 2040

REVIEWED BY

Audrey Frick

SOURCE2021
Willamette
Valley and
Oregon
Round-Up**REVIEW**

The 2021 Chardonnay X Omni Vineyard was raised in 60% new oak and gives off a perfume of lemon curd as well as a nice, rounded touch to its delicate notes of wet asphalt. The palate has an outstanding spine of acidity, where the fruit is rounded with precision and balance. Energetic and seamless at the same time, I want to smell and drink this all day. It has a great, rounded mouthfeel with citrus oils that last for days on the palate. Drink 2025-2040.

Seth Morgen Long began making his wines in 2014 and is exclusively dedicated to the production of Willamette Valley Chardonnay. Originally from North Carolina, his family relocated to the Willamette Valley when he was nine. Having worked for Domaine de Montille in 2012 and 2013, he took their model for winemaking and returned to the Willamette Valley. Seth had been making his wines in the Lingua Franca facilities until 2022, when they sold to Constellation. He is currently operating out of Michael Etzel's space down the road from Beaux Freres, where the wines for this report were tasted in their new tasting room. His style continues to evolve, although the wines are still about purity and focus and are well worth seeking out. I continue believe these are some of the best examples of Chardonnay you can find.