

Bennu

Bennu Chardonnay

2022 Willamette Valley



AVAs:

A greatest-hits compilation of Willamette vineyards that all decided to behave beautifully.

The Vibe:

Polished. Calm. Wild underneath.

This Chardonnay is “golden hour in a glass” — clean, modern, quietly confident, and built for people who want flavor without the butter-soaked drama.

Made for oysters, patio thinkers, playlist curators, and people who enjoy a little elegance without a tux.

Tasting Notes:



Pear Lemon Zest Toasted Almond Light Oak

Goes down easy. Maybe too easy.

Medium body. Smooth texture. High drinkability.

The Blend

100% Chardonnay.

A mix of standout Willamette vineyards grown in volcanic and sedimentary soils that add finesse, structure, and “I’m not like other Chardonnays” energy. WINEMAKING (KEPT SIMPLE)

- Whole-cluster pressed
- Fermented cool
- Aged in neutral and lightly toasted French oak — just enough presence without the perfume
- No gimmicks, no costume changes, no heavy-handed wood
- Just clean winemaking and fruit that shows up ready to perform.

Pair it with:

- Late afternoon sunlight and zero obligations
- Conversations that go nowhere but feel good
- Seafood towers
- The third glass you said you weren’t having
- “Let’s open just one more” energy



Lean Oak. Big Mood.

Chardonnay by **Bennu**

Pairs well with:
Late night laughter, beach bonfires, poolside chatter, sushi & seafood. The best detours start in a bottle.

Just Grapes. No nonsense.

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Medium Body

Tasting notes:



Pear Lemon Zest Almond Light Oak