



CHEHALEM

2019 SPARKLING BRUT

SRP: \$65 | 175 CASES PRODUCED

ELEGANT
EBULLENT
COMPLEX



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

The fruit for this wine came from three blocks on our Stoller Vineyard location in the Dundee Hills.

VARIETAL COMPOSITION

67% Pinot Noir, 20% Pinot Meunier, 13% Chardonnay

ÉLEVAGE

After fermentation, this wine was blended and put under tirage in 2020. It rested under crown cap for three years before disgorgement in 2023.

HARVEST

August 2019

ALCOHOL

12.0%

TIRAGE

June 11, 2020

pH

3.11

DISGORGEMENT

April 6, 2023

RESIDUAL SUGAR

3.2g/L

TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Golden in color, this wine delights from the start with aromatics of meyer lemon and brioche, moving to subtler notes of florals, pear, and golden raspberry. The bubbles are a fine mousse with delicate tension and expansion on the palate. A beautiful profile for our inaugural sparkling wine vintage.

VINTAGE OVERVIEW

The growing season from bud break through harvest all fell within days of the 2013 vintage. Cool, wet weather arrived in early September, but by late September and October, conditions returned to sunny days and brisk nights. The resulting wines are lower in alcohol, with delicate flavors and beautiful nuances. The 2019 vintage will be one we remember thanks to the tremendous character and charisma in the wines.



CHEHALEM
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STOLLER
WINE GROUP

