



CHEHALEM

2020 BLANC DE BLANCS

58 CASES PRODUCED

CREAMY
AROMATIC
ELEGANT



APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

This wine is 100% sourced from our Corral Creek vineyard.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Fermented in neutral oak and aged for nine months with regular lees stirring, this wine was then matured en tirage for 3.5 years, adding depth, complexity, and refined texture.

HARVEST

September 1, 2020

ALCOHOL

12%

TIRAGE

June 1, 2021

pH

2.93

DISGORGMENT

December 18, 2024

DOSAGE

4g/L

NOTES FROM THE WINEMAKER

The nose of this wine is immediately alluring and complex. Wildflower and honey aromas bloom out of the glass as whispers of stone fruits draw you in for deeper scents of brioche and vanilla-kissed greek yogurt. On the palate, fine effervescent bubbles carry the rich, soft, creamy texture—an elegant nod to the extended time on lees. There is a generous weight on the finish yet its finely balanced, making this sparkling wine the perfect pairing for a range of culinary delights.

VINTAGE OVERVIEW

The 2020 vintage began as a classic, cool-climate Oregon growing season. A cold spike and rain during bloom led to a historically low fruit set. Summer remained moderate, producing exceptionally small clusters with tiny berries packed with flavor. We harvested in early September resulting in wines that are dense, layered, and beautifully structured, speaking to both the character of the vintage and the craftsmanship of our team.