



CHEHALEM

2021 SPARKLING BRUT

SRP: \$65 | 350 CASES PRODUCED

HONEYCRISP APPLE
APRICOT
VIBRANT



APPELLATION

Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

This wine is comprised of two of our estate vineyards in the Chehalem Mountains AVA: 71% Corral Creek and 29% Ridgecrest.

VARIETAL COMPOSITION

86% Pinot Noir, 14% Chardonnay

ÉLEVAGE

This sparkling wine was made in the traditional method. It was fermented in neutral French oak barrels and aged on lees for seven months with regular stirring. After tirage, it rested under crown cap for 21 months before disgorgement.

HARVEST

August 2021

ALCOHOL

12.10%

DOSAGE

4.1g/L

pH

2.99

DISGORGEMENT DATE

March 2025

NOTES FROM THE WINEMAKER

Aromas hint at honey, fresh apricot, and candied lemon, before revealing a bright thread of Honeycrisp apple. The palate is light and airy, yet fully engaging, offering a sense of lift and elegance. It finishes with a mouthwatering creaminess that invites another sip.

VINTAGE OVERVIEW

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then, an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and veraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at an even and slower pace. Quick yet seemingly smooth, harvest started on August 21 with little to no breaks until we finished on September 26. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.

