



# CHEHALEM

## 2021 CHEHALEM ESTATE VINEYARD PINOT NOIR

SRP: \$50 | 560 CASES PRODUCED

PLUM  
BLACK TEA  
CHERRY CORDIAL



### APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley

### VINEYARD COMPOSITION

This single vineyard Pinot Noir is comprised of six blocks and three clones, including Pommard, 667, and 777 from our Chehalem Estate Vineyard.

### VARIETAL COMPOSITION

100% Pinot Noir

### ÉLEVAGE

This wine was aged in French oak barrels for 10 months with 29% new oak.

### HARVEST

September 2021

### ALCOHOL

13.0%

### BOTTLING

August 2022

### pH

3.48

### TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Right away, I am enticed by the aromatics climbing out of the glass with notes of red currant, cherry cordial and fresh plum skin. Our Chehalem Estate Vineyard is so quiet and mystical, and the wine it produces is intriguing with bold and energetic flavors. It is delightfully fruit forward with a brambly backbone to hold up the refined and elegant length on the palate.

### 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.



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