

2021 CHEHALEM ESTATE GRÜNER VELTLINER

SRP: \$35 | 40 CASES PRODUCED

PASSIONFRUIT WHITE PEACH SPRING PEAS

APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley

VINEYARD COMPOSITION

This is the first Grüner Veltliner from our estate vineyard, Chehalem Estate. These vines are planted on the lower south facing hillside of the property.

VARIETAL COMPOSITION

100% Grüner Veltliner

ÉLEVAGE

This very small wine lot called for meticulous care in the cellar. The wine was fermented in one neutral French oak barrel and one stainless steel drum and went through partial malolactic fermentation.

HARVEST ALCOHOL

September 2021 12.5%

BOTTLING pH April 2022 3.06

RESIDUAL SUGAR

2.2a/L



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Exotic with pops of tropical flavor, this wine opens with passionfruit and dragonfruit and leads into white peach and fresh spring peas. The palate is well-balanced, beginning with clean acidity and met by a thread of sweetness on the mid-palate, complemented by delicate texture throughout.

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.















