



CHEHALEM

2021 CORRAL CREEK VINEYARD RIESLING

SRP: \$35 | 185 CASES PRODUCED

LEMON
WHITE FLOWER
FRESH-CUT GRASS



APPELLATION

Chehalem Mountains, Willamette Valley

VINEYARD COMPOSITION

100% from our estate vineyard, Corral Creek.

VARIETAL COMPOSITION

100% Riesling

ÉLEVAGE

Fermented in 100% stainless steel.

HARVEST

September 2021

ALCOHOL

13.0%

BOTTLING

April 2022

pH

2.97

RESIDUAL SUGAR

5.45g/L

TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Aromatically, this Riesling is ethereal and complex. It moves smoothly between different aspects of lemon - from sweet to tart to rind - before opening into notes of violet, white flower, and freshly cut grass. The palate is well-balanced between the naturally energetic notes found in Riesling and a hint of residual sugar intentionally left to cut through the acidity. This complex wine changes quickly in the glass and leaves you eager to discover what the next sip will reveal.

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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