



CHEHALEM

2021 STOLLER VINEYARD PINOT NOIR

SRP: \$50 | 400 CASES PRODUCED

CHERRY
BAKING SPICE
SILKY



APPELLATION

Dundee Hills, Willamette Valley

VINEYARD COMPOSITION

This blend is made up of three different sections from the Stoller Vineyard. The clonal composition is 38% Wädenswil, 31% Pommard and 31% Dijon clone 115.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged for 10 months, 45% in new French oak barrels.

HARVEST

September 2021

ALCOHOL

13.5%

BOTTLING

September 2022

pH

3.59

TASTING NOTES FROM WINEMAKER, KATIE SANTORA

The aromatics take the spotlight in this remarkable wine, rich with notes of juicy cherry pie and dark undertones of baking spice. The mouthfeel is dense and concentrated with juicy fruit that runs the length of the palate, as lovely notes of barrel toast and spice come together in a silky finish. I look forward to watching this wine evolve in the bottle as it does in the glass.

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.



CHEHALEM
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STOLLER
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