



CHEHALEM

2021 STATEMENT PINOT NOIR

SRP: \$110 | 85 CASES PRODUCED

RED FRUITS
COMPLEX
SOFT



APPELLATION

Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

A barrel selection from our best blocks of Ridgecrest and Chehalem Estate Vineyard, this wine is comprised of Chehalem Estate (65%) fruit and Ridgecrest (35%). The clonal makeup is 58% Pommard, 25% Dijon clone 777, 11% Dijon clone 667, and 10% Wädenswil.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was blended from small portions of our best barrels from the 2021 vintage—barrels that sang with the essence of the season. It aged in 65% new French oak for ten months before it was racked and blended. Then returned to neutral oak for five months before bottling, then integrated in bottle for an additional eighteen months.

HARVEST

September 2021

ALCOHOL

13%

BOTTLING

April 2023

pH

3.4

NOTES FROM THE WINEMAKER

A complex wine that deepens in flavor and character with every sip, our 2021 Statement carries bright fruit aspects that range from raspberry and cranberry to dark cherry and red currant. A thread of porcini mushroom and a rich aroma of sliced, cured meats give this incredible wine aromatic breadth. With texture and vibrancy, these fruit aromas seamlessly integrate into a soft, velvety mouthfeel. There is a juicy acidity that emerges at the mid-palate to bring out red and purple fruits, along with a kiss of barrel spice. This wine demonstrates the delicacy of the 2021 vintage with soft, lovely nuance.

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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