



CHEHALEM

2022 RESERVE CHARDONNAY

SRP: \$45 | 440 CASES PRODUCED

LEMON CURD
PEAR
CREAMY



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

This Chardonnay is sourced from three sections on Stoller Vineyard that are planted to Dijon clones 76, 95, and 96.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Fermented in the same barrels it aged in, this wine saw 42% new French oak for 12 months. It was blended with its lees into stainless steel tanks to age *sur lie* for an additional four months before bottling.

HARVEST

October 2022

ALCOHOL

13%

BOTTLING

February 2024

pH

3.21

NOTES FROM THE WINEMAKER

This wine shows richer aromatics of grated nuts, fresh wheat, and sweet vanilla, with light fruit aromas of pear and lemon. The palate is bright and zippy, while supported by a refined, creamy texture. The barrel toast is nicely integrated, leaving a full, soft structure that lingers in the mouth and finishes on a balanced note of juicy pear and toasted brioche.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying vineyards of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer allowing the vines to flourish. Harvest commenced on September 19, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.



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