



CHEHALEM

2022 CHEHALEM ESTATE VINEYARD PINOT NOIR

SRP: \$50 | 995 CASES PRODUCED

RED CURRANT
VIOLETS
VELVET



APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

This wine is sourced from our oldest Pinot Noir plantings on Chehalem Estate, which were planted in 2007. Eight vineyard sections come together for a blend that is 45% Pommard, 27% Dijon clone 667, 15% Wädenswil, and 7% and 5% Dijon clones 777 and 828, respectively.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was harvested by hand and fermented in stainless steel tanks. It aged for ten months in 40% new French oak barrels, 60% neutral, before blending and bottling.

HARVEST

October 2022

ALCOHOL

14.1%

BOTTLING

August 2023

pH

3.63

NOTES FROM THE WINEMAKER

Dense and full of red fruit on the nose, aromas of red currant and sweet ripe cherry are lifted with hints of violet, black tea, and leather. On the palate, red fruit flavors are perfectly balanced with layers of silky tannins and a light, juicy backbone of delicious acidity that elevates both the fruit and tannins.

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.



CHEHALEM
106 S CENTER ST, NEWBERG, OR 97132
CHEHALEMWINES.COM | 503.538.4700
@CHEHALEMWINES

STOLLER
WINE GROUP

