



CHEHALEM

2022 RIDGECREST VINEYARD PINOT NOIR

SRP: \$50 | 550 CASES PRODUCED

CHEHLEM
CHERRY
SPICE
DENSE



APPELLATION

Ribbon Ridge, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

An intentional barrel selection of four clones across seven sections, this wine presents a snapshot of Ridgecrest vineyard. The clonal breakdown is 58% Pommard, 23% Wädenswil, 14% Dijon clone 115, and 3% Mt. Eden.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was harvested by hand and fermented in stainless steel tanks. It aged for ten months in 31% new French oak barrels, 59% neutral oak, before it was raked, blended, and returned to neutral barrels to integrate for four months before bottling.

HARVEST

October 2022

ALCOHOL

14.5%

BOTTLING

February 2024

pH

3.45

NOTES FROM THE WINEMAKER

Luxardo cherry and brambly blackberry provide a concentrated, bright introduction to the palate, with an underlying thread of tobacco leaf, vanilla bean. The palate is dense and dark with a lush, succulent acidity that fills out the palate, with long, silky tannins and a juicy finish.

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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