



CHEHALEM

2022 CHEHALEM ESTATE PINOT NOIR

SRP: \$50 | 560 CASES PRODUCED

PLUM
BLACK TEA
CHERRY CORDIAL



APPELLATION

Laurelwood District, Chehalem
Mountains, Willamette Valley

VINEYARD COMPOSITION

This single vineyard Pinot Noir is
comprised of six blocks and three clones,
including Pommard, 667, and 777 from
our Chehalem Estate Vineyard.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was aged in French oak barrels
for 10 months with 29% new oak.

HARVEST

September 2021

ALCOHOL | pH

13% | 3.48

BOTTLING

August 2022

NOTES FROM WINEMAKER, KATIE SANTORA

Right away, I am enticed by the aromatics climbing
out of the glass with notes of red currant, cherry
cordial and fresh plum skin. Our Chehalem Estate
Vineyard is so quiet and mystical, and the wine
it produces is intriguing with bold and energetic
flavors. It is delightfully fruit forward with a
brambly backbone to hold up the refined and
elegant length on the palate.

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.

Certified



Corporation

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STOLLER
WINE GROUP

