



CHEHALEM

2022 CHEHALEM ESTATE VINEYARD GRÜNER VELTLINER

SRP: \$35 | 40 CASES PRODUCED

PASSIONFRUIT
WHITE PEACH
SPRING PEAS

APPELLATION

Laurelwood District, Chehalem Mountains,
Willamette Valley

VINEYARD COMPOSITION

This is the first Grüner Veltliner from our estate vineyard, Chehalem Estate. These vines are planted on the lower south facing hillside of the property.

VARIETAL COMPOSITION

100% Grüner Veltliner

ÉLEVAGE

This very small wine lot called for meticulous care in the cellar. The wine was fermented in one neutral French oak barrel and one stainless steel drum and went through partial malolactic fermentation.

HARVEST

September 2022

ALCOHOL

12.5%

BOTTLING

April 2022

pH

3.06

RESIDUAL SUGAR

2.2g/L



TASTING NOTES FROM THE WINEMAKER

Exotic with pops of tropical flavor, this wine opens with passionfruit and dragonfruit and leads into white peach and fresh spring peas. The palate is well-balanced, beginning with clean acidity and met by a thread of sweetness on the mid-palate, complemented by delicate texture throughout.

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

