



CHEHALEM

2022 CHEHALEM ESTATE VINEYARD PINOT BLANC

SRP: \$35 | 650 CASES PRODUCED

LEMON RIND
SILKY
ENERGETIC



APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

This Pinot Blanc is blended from three sections of our Chehalem Estate Vineyard, which were planted in 2011.

VARIETAL COMPOSITION

100% Pinot Blanc

ÉLEVAGE

After pressing, the juice was fermented in 58% stainless steel, 31% neutral oak, and 11% in a concrete egg to elevate the texture. Several different yeast strains were used to begin fermentation, with the intent to enhance the natural aromatics and restrain the acidity of this variety.

HARVEST

October 2022

ALCOHOL

13.5%

BOTTLING

April 2023

pH

3.16

TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Full of fresh lemon peel, honeysuckle, and cut flowers, this Pinot Blanc is vibrant and electric. The mouthfeel is juicy and full with consistent weight throughout. On the palate, brilliant notes of peach skin, grapefruit zest, and lime juice contribute to an energetic yet balanced structure, finishing on a high note with soft, silky texture.

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 sections 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

