



CHEHALEM

2022 STATEMENT PINOT NOIR

SRP: \$110 | 73 CASES PRODUCED

CRANBERRY
RIPE PLUM
NUTMEG

APPELLATION

Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

A barrel selection from our best blocks within the Chehalem Mountains AVA, this wine is sourced from two estate vineyards in distinct nested AVAs. Forty-seven percent comes from Ridgecrest Vineyard in the Ribbon Ridge AVA, planted to Pommard and Wädenswil clones. The remaining 53% is from Chehalem Estate Vineyard in the Laurelwood District AVA, comprised primarily of Pommard with a touch of Dijon clone 667.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was blended from small portions of our best barrels from the 2022 vintage, each chosen for its ability to capture the essence of the season. Hand curated from select lots, it reflects the barrels that most vividly showcased the vintage. Aged for ten months in 61% new French oak, it was then racked and blended before returning to barrel for an additional five months to harmonize. Comprising 25% whole cluster fermentation, it was bottled the following year, where it was integrated for 18 months.

HARVEST

October 2022

BOTTLING

February 2024

ALCOHOL

13.6%

pH

3.51



TASTING NOTES FROM THE WINEMAKER

The wine opens with an expressive burst of cranberry, raspberry, and ripe plum, lifted by enticing layers of Luxardo cherry, fresh leather, and a festive medley of chai, nutmeg, and ginger. Subtle notes of cedar and black pepper weave through, adding warmth and depth. On the palate, it is bright and lively, with mouthwatering energy that carries effortlessly across a silky frame. Fine, supple tannins lend structure without heaviness, while the airy texture creates a sense of grace and poise. Balanced and harmonious, it glides to a long and refined finish that remains fresh, elegant, and utterly inviting.

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.

STOLLER
WINE GROUP



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