



# CHEHALEM

## 2022 CORRAL CREEK VINEYARD PINOT NOIR

SRP: \$50 | 537 CASES PRODUCED

STRAWBERRY  
SWEET TOAST  
SILKY



### APPELLATION

Laurelwood District, Chehalem Mountains,  
Willamette Valley, Oregon

### VINEYARD COMPOSITION

This wine is sourced from own-rooted Pinot Noir vines  
on a west-facing slope on Corral Creek Vineyard.

### VARIETAL COMPOSITION

100% Pinot Noir

### ÉLEVAGE

This wine was gently destemmed into stainless steel  
tanks. After fermentation, it aged in barrel for 10  
months on 41% new French oak.

### HARVEST

October 2022

### ALCOHOL

14.3%

### BOTTLING

August 2023

### pH

3.72

### TASTING NOTES FROM THE WINEMAKER

Aromatically, this wine has abundant notes of bright red fruit  
to fresh spring strawberries with a thread of red raspberries  
and luxardo cherries. There is a delicate aroma of toasted  
spices that lifts and complements the red fruit characteristic.  
The palate is silky and long-lasting with mouthwatering  
vibrancy that pulls the wine to a bright, extended 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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STOLLER  
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