



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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