



CHEHALEM

2022 STOLLER VINEYARD GAMAY NOIR

SRP: \$35 | 73 CASES PRODUCED

CRANBERRY
BRIGHT
DENSE



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced from a small block of clone 358 at Stoller Vineyard.

VARIETAL COMPOSITION

100% Gamay Noir

ÉLEVAGE

The fruit was destemmed into a stainless steel tank for fermentation. It was aged in neutral oak barrels for ten months before blending and bottling.

HARVEST

October 2022

ALCOHOL

13.7%

BOTTLING

August 2023

pH

3.42

TASTING NOTES FROM THE WINEMAKER

Bright red fruit notes of cranberry and strawberry give-way to darker notes of blackberry bramble, creating a sense of depth and concentration in the aroma profile. More red and dark fruit flavors comes through on the palate, with a hint of spice and a delicious backbone of vivacity. The finish is juicy and mouthwatering, leaving you eager for another sip.

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

