



CHEHALEM

2023 CHEHALEM ESTATE GRÜNER VELTLINER

SRP: \$35 | 400 CASES PRODUCED

LEMONGRASS
LIME
MINERALITY



APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

This Grüner Veltliner is sourced exclusively from two clonal blocks at Chehalem Estate Vineyard that were planted in 2019.

VARIETAL COMPOSITION

100% Grüner Veltliner

ÉLEVAGE

This wine was fermented in stainless steel tanks and did not go through malolactic fermentation.

HARVEST

September 2023

ALCOHOL

12.5%

BOTTLING

April 2024

pH

2.95

NOTES FROM THE WINEMAKER

Aromatically soft and subtle, notes of lemongrass and freshly cut herbs are lifted by hints of melon and orange blossom. The palate has a lively, vibrant structure with weight and viscosity, while a bright note of chalky limestone highlights a thread of minerality through the length of the wine.

VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance, with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.



CHEHALEM
106 S CENTER ST, NEWBERG, OR 97132
CHEHALEMWINES.COM | 503.538.4700
@CHEHALEMWINES

STOLLER
WINE GROUP

