

## CHEHALEM

### 2023 CHEHALEM ESTATE VINEYARD PINOT NOIR

SRP: \$50 | 991 CASES PRODUCED

# RED CURRANT VIOLETS VELVETY

#### **APPELLATION**

Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

#### VINEYARD COMPOSITION

This fruit is sourced from one of our most intriguing blocks of Pinot Noir, a beautifully tucked-away hillside on a south-facing slope at high elevation on Chehalem Estate Vineyard. It comprises five sections of Pinot Noir that were planted in 2008, 90% of which is Pommard clone and 10% clone 777.

#### VARIETAL COMPOSITION

100% Pinot Noir

#### ÉLEVAGE

After harvest, this wine was destemmed and fermented in open-top stainless steel tanks. It aged in 31% new French oak barrels for ten months before blending and bottling.

HARVEST ALCOHOL

October 2023 14.1%

BOTTLING pH August 2024 3.41



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#### NOTES FROM THE WINEMAKER

Aromatically, this wine is complex and constantly evolving, with a vibrant mix of dark red fruit leaping from the glass. Floral notes of violets and rose petals are complemented by hints of sweet and savory spices. On the palate, it is bold yet layered, with silky tannins that coat the mouth. The oak influence is integrated into a vibrant structure, leading seamlessly into a balanced, refined finish.

#### 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.









