



CHEHALEM

2023 PINOT NOIR ROSÉ

SRP: \$28

STRAWBERRY BLOSSOM
GRAPEFRUIT
FRESH LEMON

APPELLATION
Willamette Valley

VINEYARD COMPOSITION
This wine is comprised of 63% fruit from our estate vineyards in the Chehalem Mountains AVA and 37% from a high-elevation site in the Eola-Amity Hills AVA.

VARIETAL COMPOSITION
100% Pinot Noir

ÉLEVAGE
This wine was fermented entirely in stainless steel tanks, with three unique yeast strains specifically selected for Rosé. Nearly 10% of the wine spent four weeks in a concrete vessel to build mouthfeel and add texture to the palate.

HARVEST
September 2023

ALCOHOL
12.5%

BOTTLING
February 2024

pH
3.12



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

This wine is bright, clean, and elegant from the nose to the palate. Delicate and refined, the aromatics are expressive with notes of grapefruit pith, fresh garden strawberries, and white hydrangea. The palate is smooth and bright with kiss of fresh lemon, lingering on a juicy, quenching 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.



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