



CHEHALEM

2023 CHEHALEM ESTATE VINEYARD CHARDONNAY

100 CASES PRODUCED

VIBRANT
CREAMY
ELEGANT

APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced entirely from our Chehalem Estate Vineyard, this Chardonnay showcases a harmonious blend of equal parts Mt Eden and Clone 96, each contributing distinctive character and complexity to the wine.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

This wine was fermented and aged in 50% new oak barrels for 15 months before bottling.

HARVEST

September 2023

ALCOHOL

13%

BOTTLING

January 2025

pH

3.13

NOTES FROM THE WINEMAKER

Delicate aromatics open with whispers of flint, dried peach, and pear, accented by a gentle note of white blossom. Subtle barrel toast and a creamy nuances evoke the richness of a buttered croissant. On the palate, vibrant acidity delivers a zesty freshness, adding lift and energy. The finish is full yet precise, unfolding into a soft, chalky texture that lingers with quiet elegance.

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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