



CHEHALEM

2023 STOLLER VINEYARD GAMAY NOIR

SRP: \$50 | 140 CASES PRODUCED

CRANBERRY
FLORAL
REFINED

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

Half the fruit for this wine was fermented in the carbonic style, with a closed lid to prevent oxygen interaction. The second half was destemmed as normal and fermented in an open-top stainless steel tank. After fermentation, we aged this wine in neutral French oak for ten months before blending and bottling.

HARVEST

October 2023

ALCOHOL

13.5%

BOTTLING

August 2024

pH

3.42



TASTING NOTES FROM THE WINEMAKER

The aromatics are soft yet full, showcasing succulent red fruits like cranberry, cherry, and rhubarb, all beautifully complemented by a dash of pink peppercorn and delicate floral aromas. On the palate, the wine is mouthwatering and delicious, with perfectly-balanced bright, juicy acidity. Red fruit flavors shine throughout, while the structure is silky and refined.

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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STOLLER
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