



CHEHALEM

2024

CHEHALEM ESTATE VINEYARD GRÜNER VELTLINER

SRP: \$35 | 75 CASES PRODUCED

SAVORY
HERBACEOUS
VIBRANT

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

October 2024

ALCOHOL

14.1%

BOTTLING

April 2025

pH

3.16



NOTES FROM THE WINEMAKER

Our Grüner Veltliner opens with savory aromatics of white pepper, lemongrass, thyme, and a delicate hint of honeysuckle. Those same spice and herbal notes continue on the palate, bringing energy and complexity. The wine is bright and linear, with a crisp, mouthwatering finish that keeps each sip lively and refreshing.

VINTAGE OVERVIEW

We are forever grateful the 2024 vintage provided near-perfect fruit quality. Warm temperatures and a heat spike in May initiated early flavor development. June brought cooler weather, causing bloom two weeks later than usual. By summertime, the diurnal swings of more than 35 degrees created concentrated flavor with balanced acidity in the fruit. Mid-August presented an unusual rain event, giving the vines a healthy drink of water. As we started harvest, Mother Nature presented incredible, sunny days with crisp nights, ensuring our fruit was cold and berries were intact through destemming and fermentation. We knew this year would be special while walking the vineyard, and the wines reflect this exceptional vintage.

