



CHEHALEM

2024 INOX™ UNOAKED CHARDONNAY

9,675 CASES PRODUCED | SRP \$25

WHITE FLOWERS
LIME ZEST
BRIGHT

APPELLATION

Oregon

VINEYARD COMPOSITION

Sourced from select vineyards across Oregon with diverse terroir and a reputation for quality.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

This wine was fermented in 100% stainless steel tanks and aged on lees to support textural development. It was blended and bottled just seven months after the vintage to capture fresh flavors and vibrant acidity.

HARVEST

September 2024

ALCOHOL

12.5%

BOTTLING

April 2025

pH

3.41



NOTES FROM THE WINEMAKER

This Chardonnay opens with a fresh, vibrant aromas of white spring blossoms, sweet citrus like lemon and lime zest, and a delicate hint of white peach. On the palate, it's juicy and beautifully balanced. A lively, mouthwatering acidity greets you up front, then gracefully softens into a rounded texture that lingers. White peach notes carry through, lending a gentle fruit presence to the long, elegant finish. A lovely expression of Oregon Chardonnay—bright, refined, and effortlessly poised.

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.

