



CHEHALEM

2022 CORRAL CREEK VINEYARD RIESLING

SRP: \$35 | 185 CASES PRODUCED

LEMON
STONE FRUIT
JUICY



APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

100% sourced from Corral Creek Vineyard

VARIETAL COMPOSITION

100% Riesling

ÉLEVAGE

This wine was delicately pressed into stainless steel tanks, where it fermented slowly at low temperatures, using three different yeast strains. After fermentation, it rested in stainless steel for five months before blending and bottling.

HARVEST

October 2022

ALCOHOL

13.3%

BOTTLING

April 2023

pH

3.0

TASTING NOTES FROM THE WINEMAKER

Aromas of lemon, lychee, stone fruit, and soft white flowers drift from the glass. Delicate and soft on the palate, there is vibrancy balanced with graceful sweetness. Gentle energy carries the wine through to a lingering finish on a high note of elegance and breadth.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying vineyards of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer allowing the vines to flourish. Harvest commenced on September 19, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.



CHEHALEM
106 S CENTER ST, NEWBERG, OR 97132
CHEHALEMWINES.COM | 503.538.4700
@CHEHALEMWINES

STOLLER
WINE GROUP

