



CHEHALEM



2021 INOX™ UNOAKED CHARDONNAY

Willamette Valley, Oregon

WINEMAKERS' NOTES

INOX™, our 100% stainless steel fermented and aged Chardonnay, is a perfect example of the range of this varietal. Our 2021 offering is vibrant and crisp with delicate aromatics of white flowers, fresh honeycomb, and pink lady apples. The mid-palate delivers notes of stone fruit followed by a silky and balanced finish. This wine is ready for a warm breeze and a beautiful view.

VINTAGE NOTES

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then, an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and véraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at an even and slower pace. Quick yet seemingly smooth, harvest started on August 23 with little to no breaks until we finished on September 24. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.

TECHNICAL NOTES

COMPOSITION

100% Chardonnay

HARVEST

Harvested 9/2 - 9/22/2021

FERMENTATION AND ÉLEVAGE

This wine was aged on lees in stainless steel tanks for two months before being stabilized and bottled.

BOTTLING

Bottled 1/2022 | 7.04 g/L titratable acidity | 3.23 pH | 12.5% alcohol | 2.85 g/L residual sugar

RELEASE

9,100 cases | SRP \$20 | February 2022



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TASTING ROOM 106 South Center Street | Newberg, OR | 503.538.4700

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