



CHEHALEM

2020 RESERVE CHARDONNAY

SRP: \$45 | 250 CASES PRODUCED

WHITE PEPPER
ENERGETIC
HAZELNUT

APPELLATION

Dundee Hills, Willamette Valley

VINEYARD COMPOSITION

Made entirely with estate grown grapes from Stoller Estate Vineyard. A harmonized blend of three clones - 95, 76, and 96.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Aged for 10 months in barrels, of which 36% were on new French Oak. The wine was then racked into stainless steel tanks with lees, and aged for another five months.

HARVEST

September 2020

BOTTLING

February 2022

ALCOHOL | pH

12.5% | 3.09

RESIDUAL SUGAR

0.95g/L



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

On the nose, freshly toasted brioche, hazelnut shell, and white pepper arrive swiftly, with an additional hint of spiced apple. The aromatics of the wine are a great meet-cute of whats inside. The barrel toast notes quickly evolve into dynamic characteristics of a ripe pear creating a seamless dance around each other on your palate. This Chardonnay is so versatile. I would chill it on a warm day or purposefully pair it with a decadent halibut dinner.

VINTAGE OVERVIEW

The 2020 vintage started like a classic, cool-climate Oregon growing season. A cold spike and rain event during bloom created a historically low fruit set. Summer was moderate, and the clusters growing on the vines were extremely small with tiny berries bursting with flavor. As harvest was starting in early September, a freak windstorm created wildfires putting the vintage in jeopardy. We persisted because of our conviction for the fruit's quality and our belief in our winemaking team's ability. The resulting 2020 wines are dense with layers of aromatics and structure. Despite challenges, the 2020 wines are beautiful.



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

STOLLER
WINE GROUP

