



CHEHALEM

2020 WINE CLUB EXCLUSIVE PINOT NOIR

SRP: \$60 | 260 CASES PRODUCED

HAPPY
SPICE
CHERRY

APPELLATION
Willamette Valley

VINEYARD COMPOSITION
Entirely made up of estate grown fruit, 42% from our sister vineyard, Stoller Estate Vineyard, and 58% coming from Ridgecrest Vineyard.

VARIETAL COMPOSITION
100% Pinot Noir

ÉLEVAGE
Aged in French oak barrels for 16 month, of which 36% new French oak.

HARVEST
September 2020

BOTTLING
April 2022

ALCOHOL | pH
13.3% | 3.31



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Dark black cherry and oiled leather aromatics feel strong and vigorous, but the delicate rose petals make their debut and pull you back in. The perfect hint of spice makes this an impeccable wine to pair with soft cheeses. Swirl it another time in your glass and enjoy it over and over again. The vibrant acidity is present to assist with the longevity and lengthy finish.

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.



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STOLLER
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