

2021 CHEHALEM ESTATE PINOT BLANC

SRP: \$35 | 465 CASES PRODUCED

BRIGHT CRISP STARFRUIT

APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley

VINEYARD COMPOSITION

Our Pinot Blanc is made up entirely from the Chehalem Estate vineyard, containing two clones that were planted in 2007; Clone 5 and 7.

VARIETAL COMPOSITION

100% Pinot Blanc

ÉLEVAGE

This wine was fermented in stainless steel (55%), concrete (15%) and neutral barrels (30%), then aged on lees for 4 months before being blended all together.

HARVEST

September 2021

BOTTLING

April 2022

ALCOHOL | pH

13.3% | 3.31

RESIDUAL SUGAR

1.33q/L



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Right off the bat, your nose is overtaken with the bright and clean aromatics. The tropical starfruit and lychee notes are waiting to be tangled with a plate of spicy chicken and chili peppers. Finishing with a silky and rich texture, I made this wine to drink in the sun with good food and even better company.

VINTAGE OVERVIEW

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 veraison when berries were hard and less sensitive to damage. Temperatures tapered off before harvest, with warm days and cool nights, allowing the fruit to ripen at an even and slower pace. Quick yet seemingly smooth, harvest started on August 21 with little to no breaks until we finished on September 26. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.













