



CHEHALEM

2023 RESERVE CHARDONNAY

SRP: \$45 | 350 CASES PRODUCED

CITRUS
HONEYSUCKLE
DEPTH



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

This Chardonnay is sourced from three sections on Stoller Vineyard that are planted to Dijon clones 76, 95, and 96.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Fermented and aged in barrel for 10 months, with 43% new French oak. After blending, the wine spent an additional 5 months aging on lees in tank before bottling, enhancing texture and complexity.

HARVEST

September 2023

ALCOHOL

13%

BOTTLING

January 2025

pH

3.06

NOTES FROM THE WINEMAKER

Opulent aromas of honeysuckle, sweet red apple, and citrus zest lead the way, lifted by a luxurious layer of sweet toast from barrel aging. On the palate, the wine offers zesty richness, balanced by a lively finish that is both mouthwatering and bright. Tart fruit and nuanced barrel tones carry through the end, adding depth and harmony to the wine's expressive character.

VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance, with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.

