



# CHEHALEM

## 2023 RESERVE PINOT NOIR

SRP: \$70 | 250 CASES PRODUCED

CHERRY  
COLA  
TOBACCO



### APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

### VINEYARD COMPOSITION

The fruit for this wine is 100% estate-grown, sourced exclusively from Chehalem Estate Vineyard. It is crafted entirely from the Pommard clone.

### VARIETAL COMPOSITION

100% Pinot Noir

### ÉLEVAGE

This wine was fermented in open-top stainless steel tanks, with 50% of the fruit fermented as whole clusters to enhance structure and aromatics. Following fermentation, it was aged for 14 months in French oak barrels, 50% of which were new, lending depth and refined texture to the finished wine.

### HARVEST

September 2023

### ALCOHOL

13.5%

### BOTTLING

January 2025

### pH

3.41

### TASTING NOTES FROM THE WINEMAKER

This wine opens with inviting aromas of dark cherry cola, sweet vanilla, well-integrated barrel toast, and a subtle note of pipe tobacco. The palate is rich and expansive, with velvety tannins that bring both structure and harmony. Bright acidity lifts the ripe fruit, adding balance and depth throughout. The finish is long and composed, revealing elegance and finesse.

### 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.

