CHEHALEM



2023 STATEMENT PINOT NOIR

SRP: $110 | 75 CASES PRODUCED

CINNAMON
BLACK CHERRY
VANILLA

APPELLATION
Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION
This wine is sourced entirely from the Chehalem Mountains AVA, made from estate-grown fruit. It is comprised of 89% Pommard from Chehalem Estate Vineyard and 11% Wädenswil from Ridgecrest Vineyard.

VARIETAL COMPOSITION
100% Pinot Noir

ÉLEVAGE
This wine was blended from small portions of our best barrels from the 2023 vintage, each chosen for its ability to capture the essence of the season. Hand curated from select lots, it reflects the barrels that most vividly showcased the vintage. Aged for ten months in 61% new French oak, it was then racked and blended before returning to barrel for an additional five months to harmonize. Comprising 25% whole cluster fermentation, it was bottled the following year, where it was integrated for 18 months.

HARVEST
September 2023

ALCOHOL
13.6%

BOTTLING
January 2025

pH
3.51

TASTING NOTES FROM THE WINEMAKER
This wine opens with inviting aromas of sweet cinnamon, ripe black cherry, and subtle layers of vanilla and toasted oak, creating a warm and welcoming first impression. On the palate, it offers a seamless blend of vibrant fruit, juicy freshness, and silky tannins that are both refined and supportive. The acidity begins with brightness and gently softens toward the finish, while the tannins carry steady structure from start to end. A lingering thread of rich fruit ties it all together, leaving a lasting impression of depth and balance.

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.

STOLLER WINE GROUP

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