



CHEHALEM

2024 WILLAMETTE VALLEY PINOT GRIS

SRP: \$20

TROPICAL FRUIT
LILLIES
ENERGETIC



APPELLATION

Willamette Valley, Oregon

VINEYARD COMPOSITION

This wine is sourced from three high-elevation vineyards within the Chehalem Mountains, two of which are estate-grown and one is a neighboring property.

VARIETAL COMPOSITION

100% Pinot Gris

ÉLEVAGE

This wine was fermented in 100% stainless steel tanks at cold temperatures to restrain phenolic extraction. It was blended and bottled just six months after the vintage to capture the fresh, vibrant flavors and juicy acidity.

HARVEST

September 2024

ALCOHOL

12.5%

BOTTLING

April 2025

pH

3.17

NOTES FROM THE WINEMAKER

Aromatically, this Pinot Gris is vibrant and inviting, with a subtle sense of weight that adds depth. Notes of passion fruit and green mango bring a tropical brightness, complemented by a floral bouquet of lilies and hydrangeas. Aromas of spearmint lingers in the background, adding a refreshing lift. On the palate, the wine strikes a beautiful balance. The lively acidity harmonizes effortlessly with a soft, texture, each enhancing the other to create a finish that's both energetic and graceful.

VINTAGE OVERVIEW

We are forever grateful the 2024 vintage provided near-perfect fruit quality. Warm temperatures in May initiated early flavor development. June brought cooler weather, causing bloom to occur two weeks later than usual. By summertime, the diurnal swings of more than 35 degrees created concentrated flavor with balanced acidity in the fruit. Mid-August presented an unusual rain event, giving the vines a healthy drink of water. As we started harvest, Mother Nature presented incredible sunny days with crisp nights, ensuring our fruit was cold and berries were intact through destemming and fermentation. We knew this year would be special while walking the vineyard, and the wines reflect this exceptional vintage.



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