CHEHALEM

2024
STOLLER VINEYARD CHARDONNAY



SRP: $45 | 114 CASES PRODUCED

PEAR
LEMON BRIOCHE
HONEY

APPELLATION
Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION
Sourced from three clonal blocks at our sister property, Stoller Family Estate, this wine is driven by clones 95 and 96, with 19% clone 76 adding an added layer of complexity.

VARIETAL COMPOSITION
100% Chardonnay

ÉLEVAGE
Fermented in French oak with full malolactic fermentation, the wine was aged ten months in barrel with biweekly lees stirring, then an additional four months in stainless steel to integrate and refine.

HARVEST
September 2024

ALCOHOL
13%

BOTTLING
February 2026

pH
3.14

NOTES FROM THE WINEMAKER
Aromatically refined and understated, with layered notes of orchard fruit, light barrel toast, and warm vanilla. White blossoms, lemon brioche, and a touch of honey add lift and quiet complexity. The palate is vibrant and seamless, balancing bright, mouthwatering acidity with a rounded, textural mid-palate. Hints of citrus zest and ripe pear carry through a long, clean finish that lingers with precision and finesse.

VINTAGE OVERVIEW
We are forever grateful the 2024 vintage provided near-perfect fruit quality. Warm temperatures and a heat spike in May initiated early flavor development. June brought cooler weather, causing bloom 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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