



CHEHALEM

2025 INOX™ UNOAKED CHARDONNAY

SRP: \$25 | 9,650 CASES PRODUCED

BRIGHT
FLORAL
ZESTY

APPELLATION

Oregon

VINEYARD COMPOSITION

Sourced from select sites across Oregon, including our estate vineyards and trusted long-term partners.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Fermented in stainless steel tanks.

HARVEST

September 2025

ALCOHOL

13%

BOTTLING

March 2026

pH

3.3



NOTES FROM THE WINEMAKER

Clean and bright on the nose, delicate white florals of hawthorn and lilac are layered over stone fruit notes of peach fuzz, nectarine, and dried apricot, and lifted by a hint of lime zest. The palate opens fresh and zesty with vibrant acidity, then softens into a round, airy mid-palate featuring touches of stone fruit and tropical citrus. Fluffy and ethereal in texture, yet grounded by citrus-driven intensity, the finish is lively, aromatic, and effortlessly drinkable.

VINTAGE OVERVIEW

The 2025 season delivered steady, near perfect conditions that supported pristine fruit and even ripening across the estate. An early start to the growing season set a smooth pace, bloom passed in one quick and even wave, and summer held consistent warmth with only brief heat spikes that gently advanced ripening. Harvest moved at a focused clip as fruit for sparkling arrived first, followed by Pinot Noir with depth and purity. With its consistent warmth, clean canopies, and effortless harvest, 2025 stands out for its balance, beauty, and remarkable promise.

