



CHEHALEM

2021 BLANC DE BLANCS

SRP: \$75 | 240 CASES PRODUCED

BRIGHT
HONEY
APPLE



APPELLATION

Laurelwood District, Chehalem Mountains,
Willamette Valley, Oregon

VINEYARD COMPOSITION

This wine is 100% sourced from our
Corral Creek Vineyard.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Fermented and aged in neutral French oak barrels for
eight months before spending three and a half years
en tirage on lees.

HARVEST

August 2021

ALCOHOL

12%

DISGORGMENT

December 17, 2025

pH | Dosage

3.11 | 5g/L

NOTES FROM THE WINEMAKER

Aromas of vanilla pastry cream, ripe pear, and honey are
complemented by delicate floral notes. The palate is bright and
expansive, with fine bubbles carrying flavors of fresh apple and pear
across a creamy, textured mid-palate. Nuanced notes add depth and
complexity, while vibrant acidity provides balance. The finish is long
and layered, lingering with notes of orchard fruit, and brioche.

VINTAGE OVERVIEW

The 2021 growing season was warmer than average in the
Willamette Valley, producing beautifully ripe fruit with vibrant
flavors. A dry spring led to lingering rain showers during bloom,
which reduced the yield in some blocks. Then, an abnormal
heatwave spread across the valley, with temperatures reaching as
high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as
high temperatures occurred between bloom and veraison when
berries were hard and less sensitive to damage. Temperatures
tapered off prior to harvest, with warm days and cool nights, which
allowed the fruit to ripen at an even and slower pace. Quick yet
seemingly smooth, harvest started on August 21 with little to no
breaks until we finished on September 26. The resulting wines are
balanced with focused flavors, stunning fruit, gorgeous vibrancy,
and incredible aging potential.

