CHEHALEM



2024
CHEHALEM ESTATE VINEYARD CHARDONNAY

SRP: $50 | 126 CASES PRODUCED

LIME ZEST
BLOSSOM
ELEGANT

APPELLATION
Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION
Sourced from two blocks on the lower slopes of our Chehalem Estate Vineyard, this wine is composed of clone 76 (71%), and clone 96 (29%).

VARIETAL COMPOSITION
100% Chardonnay

ÉLEVAGE
This wine was fermented and aged in French oak barrels for 10 months with 50% new oak influence. Following blending, the wine was aged on lees in stainless steel for an additional four months prior to bottling.

HARVEST
September 2024

ALCOHOL
12.8%

BOTTLING
February 2026

pH
3.24

NOTES FROM THE WINEMAKER
Elegant and expressive, the nose opens with aromas of hawthorn blossom and white peach, lifted by a hint of lime zest. The palate is light and silky, with a creamy texture balanced by vibrant acidity. Bright fruit and floral notes carry through a long, refined finish, highlighting the wine's precision, balance, and aging potential.

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.

CHEHALEM
31500 NE BELL ROAD, SHERWOOD, OR, 97140
CHEHALEMWINES.COM | 503.538.4700
@CHEHALEMWINES

Certified B Corporation
LIVE CERTIFIED SUSTAINABLE WINE