



CHEHALEM

2022 SPARKLING BRUT

SRP: \$65 | 240 CASES PRODUCED

ORANGE
MELON
VIBRANT



APPELLATION

Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced from two of our estate vineyards, Corral Creek Vineyard and Ridgecrest Vineyard.

VARIETAL COMPOSITION

99% Pinot Noir, 1% Chardonnay

ÉLEVAGE

This sparkling wine was made in the traditional method. It was fermented in neutral French oak barrels and aged on lees for eight months with Bâtonnage. After tirage, it rested for 34 months before disgorgement.

HARVEST

September 2022

ALCOHOL

12%

DISGORGMENT

February 25, 2026

pH | Dosage

3.1 | 3g/L

NOTES FROM THE WINEMAKER

Clean and expressive, the nose reveals aromas of honeydew, fresh thyme, basil, and subtle hints of orange. The palate is generous and fruit-driven, with fine bubbles and vibrant acidity providing structure and lift. Layers of melon, citrus, and stone fruit unfold across the palate, creating both richness and freshness. The finish is long and polished, with persistent texture and elegant balance.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying vineyards of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer allowing the vines to flourish. Harvest commenced on September 19, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.

