

CHEHALEM

2017 INOX Chardonnay

Willamette Valley AVA, Oregon



WINEMAKERS' NOTES

Initially, blossoming white flowers segway to hints of geranium and chamomile. Wet stone or slate follow bringing a deepness that continues to evolve into passion fruit. The mouth feel is instantly full of crisp minerality that lingers to the finish. Through the entirety of the palate, glimpses of lean talc, peach pit and green apple flavors are revealed. This bright wine finishes with a light, rounded creaminess bringing balance to this stainless steel Chardonnay.

VINTAGE NOTES

The 2017 vintage is one of the most well-balanced of the last 5 years, with excellent quality of flavor and acidity levels, and yields barring higher than normal in all varieties. Fruitfulness caused some problems early on from large berries on full clusters, which led to a bit of uneven ripening. Early season powdery mildew, due to a wet spring, led to in-field sorting early in the growing season. By harvest, blocks were in pristine condition. Idealistic fall temperatures allowed us to pick based on flavor development.

TECHNICAL NOTES

COMPOSITION

100% Estate-Grown Chardonnay: Stoller Vineyards (85%) and Corral Creek Vineyards (15%)

HARVEST

Harvested 9/17-10/4/18 at 20.9-21.6 brix from 3.44-6.55 tons per acre croplod

FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks | Aged 4 months in tank

BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 2/13-2/14/2018 | 13% alcohol, 6.5 g/L titratable acidity, 3.35 pH

RELEASE

2710 cases | SRP \$20 | April 2018



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