

CHEHALEM

2017 INOX Chardonnay

Willamette Valley, 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.

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 bearing higher than normal in all varieties. By harvest, blocks were in pristine condition.

RETAIL

SRP: \$20

FERMENTATION	stainless steel tanks
ELEVAGE	4 months in tank
T.A.	7.4 g/L
pH	3.39
ALCOHOL	13%
PRODUCTION	2,900 cases



90
POINTS



WINEENTHUSIAST

90
POINTS



WINERY 31190 NE Veritas Ln. Newberg, OR 97132
 TASTING ROOM 106 South Center St. Newberg, OR 97132
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RETAIL

SRP: \$20

FERMENTATION	stainless steel tanks
ELEVAGE	4 months in tank
T.A.	6.5 g/L
pH	3.35
ALCOHOL	13%
PRODUCTION	2,900 cases



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