



## 2018 INOX CHARDONNAY

Willamette Valley AVA, Oregon

### WINEMAKERS' NOTES

Our 2018 INOX Chardonnay reflects the diversity of the varietal. Sourced from two of our estate vineyards, INOX is bright and rich. Aromatics of white nectarine and lemon meringue, with hints of delicate flowers, fill the glass. The palate is vibrant, driven by citrus fruits and a soft minerality, which leads to a round finish.

### VINTAGE NOTES

The 2018 vintage was magic. Following the trend of the past several vintages, summer was warm, but nighttime temperatures remained cool, helping the fruit to hold its natural acidity. As harvest approached, temperatures cooled ever so slightly creating perfect fruit ripening conditions. With no big rainstorms on the horizon, we never had an urgency to pick. Once we started picking fruit, the vintage was slow and consistent with perfect flavors and lab numbers. The 2018 vintage will produce fantastic wines.

### TECHNICAL NOTES

#### COMPOSITION

100% Estate grown | Stoller Vineyard (87%) | Corral Creek Vineyard (13%)

#### HARVEST

9/23-10/27/2018

#### FERMENTATION AND ÉLEVAGE

Fermented in stainless steel | aged 5 months in tank

#### BOTTLING

Cold Stabilized, crossflowed and sterile filtered | bottled 5/19-5/21/2019  
12.9% alcohol | 6.8 g/L tartaric acid | 3.27 pH | .35% residual sugar

#### RELEASE

4,690 cases | SRP \$20 | Spring 2019



WINERY 31190 NE Veritas Lane | Newberg, OR | 503.537.5553

TASTING ROOM 106 South Center Street | Newberg, OR | 503.538.4700

chehalemwines.com | @chehalemwines | #chehalemwines