



CHEHALEM

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 | 22.2-22.9 brix, 7.3-7.5 titratable acidity and 3.18-3.24 pH from 1.5-5.5 tons per cropland

FERMENTATION AND ELEVAGE

Fermented in stainless steel | aged 5 months in tank

BOTTLING

Cold stabilized, crossflow and sterile filtered | bottled 3/19-3/21/2019 12.9% alcohol | 6.8 g/L titratable acidity | 3.27 pH | .35% residual sugar

RELEASE

4,680 cases | SRP \$20 | Spring 2019



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