



CHEHALEM

2018 CLUB EXCLUSIVE CHARDONNAY

Dundee Hills AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Our inaugural Club Exclusive Chardonnay was fermented half in stainless steel drums and half in French oak, creating a beautiful harmony in the wine. The nose and palate are both rich and creamy while still being bright, fresh, and crisp. It is the perfect in-between of our INOX and Reserve Chardonnays.

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 Chardonnay | Stoller Vineyard

HARVEST

9/23/2018

FERMENTATION AND ÉLEVAGE

Fermented in stainless steel tanks and neutral barrels | racked together on lees | aged 10 months in tank

BOTTLING

Bottled 8/14/19 | 7.9 g/L tartaric acid | 3.1 pH | 12.8% alcohol
2 g/L residual sugar

RELEASE

100 cases | SRP \$30 | Spring 2020



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