



CHEHALEM

2018 STOLLER VINEYARD PINOT NOIR

Dundee Hills AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Hints of menthol and bramble highlight flawlessly balanced aromatics of red and blue fruit. The palate follows suit, leading with fresh fruit characteristics complemented by lengthy silky tannins and a bright finish. Enjoy this wine now or for years to come.

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 Pinot Noir | Stoller Vineyard

HARVEST

9/21 - 9/25/2018

FERMENTATION AND ÉLEVAGE

Destemmed | 6 days cold maceration | fermented in open top stainless steel tanks 9-11 days | aged 11 months in barrel, 38% new

BOTTLING

Bottled 8/14/19 | 5.9 g/L tartaric acid | 3.45 pH | 13.5% alcohol

RELEASE

175 cases | SRP \$50 | Spring 2020



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