



CHEHALEM

2018 WILLAMETTE VALLEY
INOX™ CHARDONNAY
Willamette Valley, Oregon



WINEMAKERS' NOTES

INOX™, our 100% stainless steel fermented and aged Chardonnay, is a perfect example of the range of this varietal. Soft and elegant aromatics of white flower, honeysuckle, and lychee are heightened with a hint of fresh citrus zest. The palate is delicate with a soft weight that carries a vibrant fruit throughout the finish.

VINTAGE NOTES

The growing season from bud break through harvest all fell within days of the 2013 vintage. Cool, wet weather arrived in early September, but by late September and October, conditions returned to sunny days and brisk nights. The resulting wines are lower in alcohol, with delicate flavors and beautiful nuances. The 2019 vintage will be one we remember thanks to the tremendous character and charisma in the wines.

TECHNICAL NOTES

COMPOSITION

100% Chardonnay | 61% Estate Grown

HARVEST

Harvested 9/23-10/16/19

FERMENTATION AND ÉLEVAGE

Fermented in stainless steel tanks | aged 7 months in tank

BOTTLING

Bottled 4/6/2020 | 7.27 g/L T.A. | 3.13pH | 12.5% alcohol | 3.4 g/L residual sugar

RELEASE

5,500 cases | SRP \$20 | June 2020



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