



CHEHALEM



2018 RESERVE CHARDONNAY

Dundee Hills AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Initial aromatics of pink lady apple and lemon curd fill the glass, but as the wine opens, it evolves to show hints of brioche and toasted oak. The palate is soft and textured with a bright roundness that lingers well into the finish. This young wine is delicious now, but it will age gracefully 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 Chardonnay | Stoller Vineyard

HARVEST

9/13 - 9/23/2018

FERMENTATION AND ÉLEVAGE

Fermented in 100% French oak, 20% new | aged 11 months in barrel and 5 months in stainless steel on lees

BOTTLING

2/5/2020 | 6.94 g/L titratable acid | 3.11pH | 13.9% alcohol

RELEASE

207 cases | SRP \$40 | Fall 2020



WINERY 31190 NE Veritas Lane | Newberg, OR | 503.537.5553

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

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