



CHEHALEM



2019 CLUB EXCLUSIVE CHARDONNAY

Dundee Hills, AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Comprised of equal parts neutral French oak and stainless steel, our 2019 Club Chardonnay embodies these aging vessels' interplay. The oak creates decadent aromatics of brioche and honeysuckle, while the stainless steel provides an underlying freshness of lemon rind and apricot. On the palate, the stainless steel adds a clean, crisp, focused tension that's complemented by a soft, round, lingering finish from the oak.

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% Estate Grown | Stoller Vineyard

HARVEST

Harvested 9/24-9/28/2019

FERMENTATION AND ÉLEVAGE

Fermented in 50% French oak and 50% stainless steel drums | aged 8 months in barrel and 3 months in stainless steel tank on lees

BOTTLING

Bottled 8/9/2020 | 6.6 g/L titratable acidity | 3.3 pH | 12.8% alcohol

RELEASE

80 cases | SRP \$35 | Spring 2021



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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