



# CHEHALEM

## 2020 ROSÉ OF PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon



### WINEMAKERS' NOTES

Elegant and complex aromatics jump out of the glass, showing an evolution from white flowers with a hint of rose to candied watermelon and grapefruit. The palate is energetic. Initial bright and lively flavors fade into a juicy mid-palate before finishing with a delicate mineralistic texture imparted from the small porting of this blend aged in concrete. Our 2020 Rosé is refreshing, satisfying, and delicious.

### VINTAGE NOTES

The 2020 vintage started like a classic, cool-climate Oregon growing season. A cold spike and rain event during bloom created a historically low fruit set. Summer was moderate, and the clusters growing on the vines were extremely small with tiny berries bursting with flavor. As harvest was starting in early September, a freak windstorm created wildfires putting the vintage in jeopardy. We persisted because of our conviction for the fruit's quality and our belief in our winemaking team's ability. The resulting 2020 wines are dense with layers of aromatics and structure. Despite challenges, the 2020 wines are beautiful.

### TECHNICAL NOTES

#### COMPOSITION

100% Pinot Noir

#### HARVEST

Harvested 9/10-10/8/2020

#### FERMENTATION AND ÉLEVAGE

Fermented in stainless steel tanks and neutral barrels | aged 3 months in tank, barrel, and concrete

#### BOTTLING

Bottled 1/27/2020 | 7.46 g/L titratable acidity | 3.16 pH |

12.5% alcohol | 3.39 g/L residual sugar

#### RELEASE

2700 cases | SRP \$25 | February 2021



# CHEHALEM

## 2020 ROSÉ OF PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon



### WINEMAKERS' NOTES

Elegant and complex aromatics jump out of the glass, showing an evolution from white flowers with a hint of rose to candied watermelon and grapefruit. The palate is energetic. Initial bright and lively flavors fade into a juicy mid-palate before finishing with a delicate mineralistic texture imparted from the small porting of this blend aged in concrete. Our 2020 Rosé is refreshing, satisfying, and delicious.

### VINTAGE NOTES

The 2020 vintage started like a classic, cool-climate Oregon growing season. A cold spike and rain event during bloom created a historically low fruit set. Summer was moderate, and the clusters growing on the vines were extremely small with tiny berries bursting with flavor. As harvest was starting in early September, a freak windstorm created wildfires putting the vintage in jeopardy. We persisted because of our conviction for the fruit's quality and our belief in our winemaking team's ability. The resulting 2020 wines are dense with layers of aromatics and structure. Despite challenges, the 2020 wines are beautiful.

### TECHNICAL NOTES

#### COMPOSITION

100% Pinot Noir

#### HARVEST

Harvested 9/10-10/8/2020

#### FERMENTATION AND ÉLEVAGE

Fermented in stainless steel tanks and neutral barrels | aged 3 months in tank, barrel, and concrete

#### BOTTLING

Bottled 1/27/2020 | 7.46 g/L titratable acidity | 3.16 pH |

12.5% alcohol | 3.39 g/L residual sugar

#### RELEASE

2700 cases | SRP \$25 | February 2021

Certified



Corporation

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

Certified



Corporation

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