



CHEHALEM



2020 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. Our 2020 offering is rich and bright, with initial stone fruit aromatics jumping out of the glass. They give way to notes of lemon curd, dried mango, and honey. The mouthwatering palate is weighted by a slight viscosity that creates an alluring texture on the finish that begs for another sip.

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% Chardonnay | 67% Estate Grown

HARVEST

Harvested 9/14-10/5/2020

FERMENTATION AND ÉLEVAGE

Fermented in stainless steel tanks | aged 3 months in tank

BOTTLING

Bottled 3/10/2021 | 7.5 g/L titratable acidity | 3.17 pH | 12.6% alcohol | .45% residual sugar

RELEASE

5,900 cases | SRP \$20 | March 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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