



CHEHALEM



2020 CHEHALEM MOUNTAINS PINOT GRIS

Chehalem Mountains, Willamette Valley, Oregon

WINEMAKERS' NOTES

This wine is the prime example of why Pinot Gris is the second most planted varietal in Oregon. Our 2020 offering is fresh and bright, with notes of stone fruit, tropical fruits, and citrus aromatics jumping out of the glass. The mouthwatering palate is weighted by a refreshing minerality that creates an alluring texture to the finish.

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 Gris

HARVEST

Harvested 9/14-10/10/2020

FERMENTATION AND ÉLEVAGE

Fermented in stainless steel tanks | aged 7 months in tank

BOTTLING

Bottled 4/6/2021 | 6.82 g/L titratable acidity | 3.09 pH | 12.5% alcohol | .2% residual sugar

RELEASE

2,590 cases | SRP \$20 | June 2021



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