



CHEHALEM



2021 ROSÉ OF PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

The aromatics of our 2021 Chehalem Mountains Rosé are exciting, showing notes of honeydew and cantaloupe that intertwine with fresh summer strawberries and pink grapefruit zest. The palate is quenchable with a light but persistent vibrancy. The textured finish lingers with a kiss of richness that completes each sip. Warm breezes are calling, and this Rosé is ready to drink.

VINTAGE NOTES

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then, an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and véraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at an even and slower pace. Quick yet seemingly smooth, harvest started on August 21 with little to no breaks until we finished on September 26. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.

TECHNICAL NOTES

COMPOSITION

100% Pinot Noir

HARVEST

Harvested 9/2 - 9/10/2021

FERMENTATION AND ÉLEVAGE

This wine is aged on its lees for 2 months. 20% in neutral oak barrels, 8% in a concrete tank and 82% in stainless steel.

BOTTLING

Bottled 2/2022 | 7.4 g/L titratable acidity | 3.22 pH | 12.6% alcohol | 2.5 g/L residual sugar

RELEASE

2,860 cases | SRP \$28 | February 2022



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