



CHEHALEM

2020 CHEHALEM MOUNTAINS PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon



WINEMAKERS' NOTES

Our 2020 Chehalem Mountains Pinot Noir has layered aromatics of juicy, concentrated red fruits like cherry and raspberry that dance between undertones of baking spices, black tea, and fresh mushrooms on the forest floor. The vibrant red fruit flavors on the palate are well-integrated with a soft texture that evolves from silk to crushed velvet. This Pinot Noir is ready to drink now!

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 09/11 - 09/21/2020

FERMENTATION AND ÉLEVAGE

This wine was aged in french oak barrels for ten months. Around 15% new oak and 85% neutral barrels. It was then racked into tank and aged in tank for another 5 months to integrate all together.

BOTTLING

Bottled 2/24/2021 | 6.01 g/L titratable acidity | 3.42 pH | 12.5% alcohol

RELEASE

3,000 cases | SRP \$30 | March 2022



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