



CHEHALEM

2021 CHEHALEM PINOT GRIS

Willamette Valley, Oregon

WINEMAKERS' NOTES

Spring floral and stone fruit aromatics jump out of the glass, revealing scents of pear and apricot with undertones of passion fruit, lilac, and honeysuckle. The palate is bright with crisp fresh fruit flavors that leave a hint of texture on the finish. This wine is the prime example of why Pinot Gris is the second most planted varietal in Oregon and an excellent companion with food.

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 23 with little to no breaks until we finished on September 24. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.

TECHNICAL NOTES

COMPOSITION

93.4% Pinot Gris, 6.6% Pinot Blanc

HARVEST

Harvested 09/1 - 09/22/2021

FERMENTATION AND ÉLEVAGE

This wine was fermented in a few different stainless steel tanks. Aged very shortly on its lees until all components were blended together in October 2021.

BOTTLING

Bottled 2/23/2022 | 7.23 g/L titratable acidity | 3.12 pH | 12.5% alcohol

RELEASE

2,980 cases | SRP \$20 | March 2022



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