



CHEHALEM

2022 CHEHALEM INOX™ UNOAKED CHARDONNAY

SRP: \$25 | 18,250 CASES PRODUCED

YELLOW FRUITS
LEMON MERINGUE
VIBRANT



APPELLATION

Columbia Valley

VINEYARD COMPOSITION

Sourced entirely from the Columbia Valley.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Fermented in 100% stainless steel across six tanks and with three yeast strains to cultivate breadth of flavor and aroma. Once fermented, all tanks were blended together and aged on lees for one month before bottling.

HARVEST

September 2022

ALCOHOL | pH

12.9% | 3.47

BOTTLING

April 2023

NOTES FROM WINEMAKER, KATIE SANTORA

The aromatics are clean and pretty with lovely aspects of Asian pear, yellow apple, and mango, all lifted by notes of fresh-squeezed lemonade. There is juiciness and weight on the front palate, while flavors of ripe stone fruit and lemon meringue come forward as the wine evolves. It finishes with a delicate balance between sweet and tart flavor dimensions and a subtle richness in texture.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises, which pushed us to explore new regions that delivered delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event impacted lower-elevation Chardonnay plantings throughout the region that were already experiencing bud break. Fortunately, we leveraged decades of winemaking experience and relationships throughout the Pacific Northwest to find a quality fruit source in our time of need. Grower partners helped us identify vineyard sites in the Columbia Valley with conditions akin to Willamette Valley, which resulted in balanced, elegant fruit with concentrated flavors.



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