



CHEHALEM

2022 WILLAMETTE VALLEY PINOT GRIS

SRP: \$20 | 4,590 CASES PRODUCED

STONE FRUIT
WHITE BLOSSOMS
BRIGHT

APPELLATION

Willamette Valley

VINEYARD COMPOSITION

Sourced from a collection of five selected vineyards across the Willamette Valley.

VARIETAL COMPOSITION

100% Pinot Gris

ÉLEVAGE

This Pinot Gris was 100% fermented in stainless steel tanks.

HARVEST

October 2022

ALCOHOL

13%

BOTTLING

February 2023

pH

3.17



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

The aromatics of this wine are bright and clean, with a sprinkle of white blossoms. The palate is balanced with flavors of stone fruits such as apricots and peaches, with the support of the vibrant acidity, and finishes with lingering notes of candied lemon peel. I recommend enjoying this Pinot Gris with a big bowl of garlic shrimp pasta. Delish!

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted in a miracle harvest of 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 affected lower-lying vineyards of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer allowing the vines to flourish. Harvest commenced on September 19, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.



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