



CHEHALEM

2022 CHEHALEM PINOT NOIR ROSÉ

SRP: \$28 | 2,950 CASES PRODUCED

GRAPEFRUIT
FRESH
VIBRANT

APPELLATION

Chehalem Mountains, Willamette Valley

VINEYARD COMPOSITION

Sourced from hand-selected vineyards across the Chehalem Mountains, with grapes that were intentionally grown and picked to be Rosé.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

The majority of this Rosé was fermented in stainless steel tanks, with an additional 5% fermented and aged in concrete eggs, and another 12% of the wine aged in neutral French oak barrels.

HARVEST

October 2022

ALCOHOL

12.5%

BOTTLING

January 2023

pH

3.32



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

This zesty pink Chehalem Mountains Rosé has bright aromatics that harmonize in the glass with notes of candied watermelon rind, tarte grapefruit and white pollen. The palate feels fresh and clean alongside a balanced acidic zing. As a result of the hint of concrete and neutral oak aging, the striking and expressive citrus flavor comes to a soft textured finish. This bottle is sure to be a crowd pleasure to kick off any dinner party. Pour yourself a chilled glass and enjoy!

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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