



CHEHALEM

2022 CHEHALEM MOUNTAINS PINOT NOIR

SRP: \$30

BLACK CHERRY
EARTHY
BOLD



APPELLATION

Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

This blend of fruit from select vineyards in the Chehalem Mountains reflects the diversity of our namesake AVA.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged in 12% new French oak barrels and finished in stainless steel tanks, this Pinot Noir was blended and bottled 10 months after the vintage.

HARVEST

October 2022

ALCOHOL

14.0%

BOTTLING

August 2023

pH

3.49

TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Aromatically complex, this wine balances dark fruit aspects of black cherries and blackberries with subtle notes of mushrooms and tobacco. The palate is bold and long-lasting, with a medium body and dusty tannin structure. There is a hint of cherry fruit beneath the tannins that evolves into a lingering, elegant finish.

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 sections 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.



Certified



Corporation

CHEHALEM

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