



CHEHALEM

2021 PINOT NOIR CHEHALEM MOUNTAINS

SRP: \$30 | 12,400 CASES PRODUCED

VIBRANT
RED RASPBERRY
JUICY

APPELLATION

Chehalem Mountains Willamette Valley

VINEYARD COMPOSITION

This Chehalem Mountains wine is what we like to think of as a snapshot of the AVA. It is a blend of diverse vineyards throughout the Chehalem Mountains and the nestled AVAs within it.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This Pinot Noir was aged on barrel, 16% on new French oak, for 10 months.

HARVEST

August & September 2021

BOTTLING

August 2022

ALCOHOL | pH

13.5% | 3.45



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

This wine jumps out of the glass. The transition from bright red fruit to dark cherries, gives it complexity and depth, but the overall profile stays approachable, making it a fun wine to share. If you are looking to dive into the silky tannins, they will take you on a ride, but if you are feeling the need for an easy, juicy sipper, this Chehalem Mountains Pinot Noir will meet you there.

VINTAGE OVERVIEW

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 veraison 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 21 with little to no breaks until we finished on September 26. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.



CHEHALEM
106 S CENTER ST, NEWBERG, OR 97132
CHEHALEMWINES.COM | 503.538.4700
@CHEHALEMWINES



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WINE GROUP

