



CHEHALEM

2023 WILLAMETTE VALLEY PINOT GRIS

SRP: \$20 | 4,440 CASES PRODUCED

PEAR
JUICY
VIBRANT



APPELLATION

Willamette Valley, Oregon

VINEYARD COMPOSITION

Comprised of fruit from four beautiful vineyards within the Willamette Valley, this Pinot Gris shows the expression of terroir across the valley.

VARIETAL COMPOSITION

100% Pinot Gris

ÉLEVAGE

This fruit was gently pressed to minimize phenolic extraction and fermented slowly at cold temperatures in stainless steel tanks to retain the aromatic profile.

HARVEST

September 2023

ALCOHOL

12.9%

BOTTLING

February 2024

pH

3.06

TASTING NOTES FROM THE WINEMAKER

Aromatically, this wine is clean and vibrant. It has notes of fresh pear, lifted by white pollen and lime peel. The palate is juicy and bright with light mid-palate viscosity. It finishes with a long, lingering balance between brightness and ripe fruit character. A lovely representation of Oregon Pinot Gris, this wine is bright, buoyant, and true to character.

VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance, with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.



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