



CHEHALEM

2022 COLUMBIA VALLEY INOX™ CHARDONNAY

SRP: \$25

YELLOW FRUITS
LEMON MERINGUE
VIBRANT

APPELLATION
Columbia Valley

VINEYARD COMPOSITION
Sourced entirely from the Columbia Valley.

VARIETAL COMPOSITION
100% Chardonnay

ÉLEVAGE
Fermented in 100% stainless steel across six tanks and with three yeast strains to cultivate breadth of flavor and aroma. Once fermented, all tanks were blended together and aged on lees for one month before bottling.

HARVEST **ALCOHOL**
September 2022 12.5%

BOTTLING **pH**
April 2023 3.47



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92 POINTS, DECANTER

Bright and full of zip, this stainless steel Chardonnay, the Inox has been a NW establishment for a long time—aromatics of Granny Smith apple, wet stone and limeade. The palate is crystalline and light. Notes of cut Barlett pears, white flower pollen, early season nectarines and a brilliant finish. - Clive Pursehouse

ADDITIONAL SCORES

90 points, Wine Enthusiast

VINTAGE OVERVIEW

The 2022 growing season was full of surprises, which pushed us to explore new regions that delivered 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 impacted lower-elevation Chardonnay plantings throughout the region that were already experiencing bud break. Fortunately, we leveraged decades of winemaking experience and relationships throughout the Pacific Northwest to find a quality fruit source in our time of need. Grower partners helped us identify vineyard sites in the Columbia Valley with conditions akin to Willamette Valley, which resulted in balanced, elegant fruit with concentrated flavors.



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