



CHEHALEM

2023 CHEHALEM ESTATE VINEYARD PINOT BLANC

SRP: \$35 | 400 CASES PRODUCED

PASSION FRUIT
WHITE FLOWERS
ENERGETIC

APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

This wine is sourced from a section of Chehalem Estate Vineyard that was planted in 2011.

VARIETAL COMPOSITION

100% Pinot Blanc

ÉLEVAGE

This wine was hand-harvested and gently pressed before primary fermentation in 82% stainless steel and 18% concrete egg. It did not go through malolactic fermentation.

HARVEST

September 2023

ALCOHOL

13.5%

BOTTLING

April 2024

pH

3.06



NOTES FROM THE WINEMAKER

Delicate and ethereal, this wine leads with tropical aromas of passion fruit and guava, following with subtler notes of white flowers and fresh grapefruit. The palate is delicate and fine-boned, with a quiet strength that is carried by the bright, energetic, and long-lasting acidity. Pretty and fresh, each sip of this wine will leave you thirsting for more.

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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STOLLER
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