



CHEHALEM

2023 STOLLER VINEYARD PINOT NOIR

SRP: \$50 | 375 CASES PRODUCED

PLUM
COCOA
VELVETY



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

This wine is sourced from five distinct sections planted to four different clones at Stoller Vineyard: 667, 115, Wädenswil, and Pommard.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

After harvest, this fruit was destemmed into primarily stainless steel tanks for fermentation. It aged for ten months in 44% new French oak and 56% neutral barrels before blending and bottling.

HARVEST

October 2023

ALCOHOL

13.5%

BOTTLING

August 2024

pH

3.6

TASTING NOTES FROM THE WINEMAKER

As this wine slowly opens, subtle blue fruit aromas of black cherry, ripe plum, and blueberry reveal themselves, accented with delicate hints of leather and cocoa. On the palate, fine, velvety tannins are supported by crisp acidity. The blue fruit character is persistent throughout with a kiss of warm, toasted spice notes from the French oak influence, offering both structure and richness.

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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