



CHEHALEM

2023 CHEHALEM MOUNTAINS PINOT NOIR

SRP: \$30

RED PLUM
SAVORY SPICES
PLAYFUL

APPELLATION

Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

The vast majority of this fruit comes from our four estate vineyards. The remainder is sourced from several choice vineyards in the Chehalem Mountains AVA.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was aged in primarily French oak barrels for 10 months before bottling. We choose to bottle before the next vintage to capture the vibrancy and fruit-forward character we love in this wine.

HARVEST

September 2023

ALCOHOL

13.9%

BOTTLING

August 2024

pH

3.42



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STOLLER
WINE GROUP



NOTES FROM THE WINEMAKER

Aromatically, this wine is layered with generous fruit notes of cherry, blackberry, and red plum. As the wine opens, hints of jasmine, cardamom, and warm savory spices emerge from the glass. There is a solid, chalky structure that runs the length of the palate, forming the backbone of this delicious, complex wine. Vibrant acidity, red fruit, and soft barrel toast dance across the palate with a lighthearted, playful energy.

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.