



CHEHALEM

2024 WILLAMETTE VALLEY ROSÉ

SRP: \$28

STRAWBERRY
GRAPEFRUIT
FRESH

APPELLATION

Willamette Valley, Oregon

VINEYARD COMPOSITION

Farmed intentionally for Rosé, this Pinot Noir is sourced from four vineyards in the Willamette Valley AVA, 85% of which was grown on our estates within the Chehalem Mountains.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This Pinot Noir was gently destemmed and left on the skins for just a few hours before pressing, to extract color and flavor. It was fermented in 85% stainless steel tank and 15% neutral French oak barrels, and did not undergo any malolactic fermentation.

HARVEST

September 2024

ALCOHOL

13.0%

BOTTLING

February 2025

pH

3.12



TASTING NOTES FROM THE WINEMAKER

This wine bursts with fresh, bright aromas of green strawberries, grapefruit, and rose petal. The palate is equally luscious, with a generous mouthfeel and a delicate tension that plays across the palate. The finish is high and bright, lingering on aromas of starfruit and ripe strawberry, reminiscent of summertime.

VINTAGE OVERVIEW

We are forever grateful the 2024 vintage provided near-perfect fruit quality. Warm temperatures and a heat spike in May initiated early flavor development. June brought cooler weather, causing bloom two weeks later than usual. By summertime, the diurnal swings of more than 35 degrees created concentrated flavor with balanced acidity in the fruit. Mid-August presented an unusual rain event, giving the vines a healthy drink of water. As we started harvest, Mother Nature presented incredible, sunny days with crisp nights, ensuring our fruit was cold and berries were intact through destemming and fermentation. We knew this year would be special while walking the vineyard, and the wines reflect this exceptional vintage.



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STOLLER
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