



CHEHALEM

2024 CHEHALEM ESTATE VINEYARD PINOT BLANC

SRP: \$35 | 500 CASES PRODUCED

ROSE PETALS
PEACH
BRIGHT



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 fermentation in 56% stainless steel, 35% puncheon and 9% concrete egg.

HARVEST

September 2024

ALCOHOL

13%

BOTTLING

April 2025

pH

3.14

NOTES FROM THE WINEMAKER

This wine opens with an expressive floral perfume, full of dried peonies and a subtle brush of rose petal. Ripe white peach bring a juicy vibrancy that lifts from the glass. On the palate, it's bright and mouthwatering, driven by lively acidity that keeps each sip crisp and refreshing. The texture lingers gracefully, shaped by fermentation in neutral oak and concrete, adding quiet depth without compromising the wine's freshness.

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.

