



# CHEHALEM

## 2024 HOOD VIEW CHARDONNAY

SRP: \$40

MINERALITY  
TOASTED BRIOCHE  
POLISHED



### APPELLATION

Laurelwood District, Chehalem Estate,  
Willamette Valley, Oregon

### VINEYARD COMPOSITION

Sourced from three sections of the Chehalem Estate vineyard, featuring Clones 76, 96, and Mt. Eden.

### VARIETAL COMPOSITION

100% Chardonnay

### ÉLEVAGE

Fermented and aged in French oak barrels and large format puncheons with a 14% new oak influence.

### HARVEST

September 2024

### ALCOHOL

12.8%

### BOTTLING

August 2025

### pH

3.24

### NOTES FROM THE WINEMAKER

A lifted, expressive Chardonnay with layered aromatics of toasted sourdough, lemon, and lime zest, followed by a touch of flinty minerality. The palate is bright and lightly tingling at the outset, driven by citrusy acidity reminiscent of lemon-lime. As the wine opens, the toast mellows into a gentle sweetness, revealing a rounded, graceful texture. Light, polished, and approachable, it finishes with lingering citrus and a soft, refreshing lift.

### 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.

