



CHEHALEM

2019 PINOT NOIR RESERVE

SRP: \$70 | 440 CASES PRODUCED

BLACK TEA
EARTHY
SILKY

APPELLATION

Ribbon Ridge, Chehalem Mountains, Willamette Valley

VINEYARD COMPOSITION

Sourced entirely from our estate site, Ridgecrest Vineyard. Comprised of the clones Pommard and Wadensville that were planted in 1992.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged in French oak barrel for 10 months, of which 35% were in new French oak. The blend was then racked to tank to blend together, and then was put back into 100% neutral oak for another 8 months before bottling.

HARVEST

September 2019

BOTTLING

April 2022

ALCOHOL | pH

13% | 3.4



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Initially on the nose, the notes seem complex with black tea and cherry cola, but that's what continues to pull you in to discover more! In the center of your palate you feel light grippy tannins, but it's complemented by the overall silky texture. The flavors of dark fruit and a kiss of baking spice make me want to drink this with a big plate of roasted chicken and simply seasoned veggies to let the wine do that talking. Enjoy!

VINTAGE OVERVIEW

The growing season from bud break through harvest all fell within days of the 2013 vintage. Cool, wet weather arrived in early September, but by late September and October, conditions returned to sunny days and brisk nights. The resulting wines are lower in alcohol, with delicate flavors and beautiful nuances. The 2019 vintage will be one we remember thanks to the tremendous character and charisma in the wines.



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