



CHEHALEM

2020 SPARKLING BRUT

SRP: \$65 | 200 CASES PRODUCED

PINK LADY APPLE
WHITE FLOWER
DELICATE



APPELLATION

Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

This wine is sourced entirely from the Chehalem Mountains AVA. It is comprised of three of our estate vineyards: 45% Corral Creek, 28% Ridgecrest, and 27% Chehalem Estate Vineyard.

VARIETAL COMPOSITION

84% Pinot Noir; 16% Chardonnay

ÉLEVAGE

This sparkling wine was made in the traditional champenoise method. It went through primary fermentation in 100% neutral French oak barrels, and was tiraged six months later. It aged for three years under crown cap before disgorgement.

HARVEST

September 2020

ALCOHOL

12.2%

BOTTLING

June 2021

pH

3.01

DOSAGE

3.5g/L

DISGORGEMENT DATE

March 19, 2024

NOTES FROM THE WINEMAKER

Refined and nuanced, this wine offers subtle aromas of white flowers, brioche, and pink lady apples. Vibrant and bright on the palate, there is complexity of flavor and depth of texture, with fine, consistent bubbles. Flavors of fresh lemon and juicy apple come through initially, while the mid-palate rounds out into soft, lingering texture, finishing on a high note of balance and delicacy.

VINTAGE OVERVIEW

The 2020 vintage started like a classic, cool-climate Oregon growing season. A cold spike and rain event during bloom created a historically low fruit set. Summer was moderate, and the clusters growing on the vines were extremely small with tiny berries bursting with flavor. As harvest was starting in early September, a freak windstorm created wildfires putting the vintage in jeopardy. We persisted because of our conviction for the fruit's quality and our belief in our winemaking team's ability. The resulting 2020 wines are dense with layers of aromatics and structure. Despite challenges, the 2020 wines are beautiful.



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STOLLER
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