



CHEHALEM

2024 STOLLER VINEYARD GAMAY NOIR

SRP: \$40

SPICE

JUICY

VIBRANT



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

100% Gamay Noir from Stoller Vineyard, sourced from a single acre planted mid-slope. This block features Clone 358, prized for its vibrancy and expressive character.

VARIETAL COMPOSITION

100% Gamay Noir

ÉLEVAGE

Fermented in a three-ton stainless steel tank with gentle pumpovers for cap management, then aged for ten months in neutral French oak barrels before bottling.

HARVEST

September 2024

ALCOHOL

13.5%

BOTTLING

August 2025

pH

3.23

NOTES FROM THE WINEMAKER

Lush and expressive, this Gamay Noir opens with layered aromas of cherry, plum, blackberry, and red currant, accented by violets and fresh sage. Hints of lavender and gingerbread add warmth and aromatic intrigue. The palate is fruit-forward and generous, offering a rounded, slightly weighty texture balanced by juicy acidity. Silky, fine-grained tannins carry the vibrant red fruit through a long, flavorful finish that remains poised, balanced, and effortlessly drinkable.

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.

