



CHEHALEM

2019 RESERVE CHARDONNAY

Dundee Hills AVA, Willamette Valley, Oregon



WINEMAKERS' NOTES

Aromatics of vanilla bean, fresh lemon, and mint, with a hint of fresh pine, waft out of the glass. The palate is creamy, with a lingering soft texture provided by the well-integrated presence of oak. The wine evolves as it opens up, showing a balance between a beautiful richness supported by mouthwatering vibrancy. This wine is just a baby now, and it will age for years to come.

VINTAGE NOTES

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.

TECHNICAL NOTES

COMPOSITION

100% Estate grown Chardonnay | Stoller Vineyard

HARVEST

9/12 - 9/28/2019

FERMENTATION AND ÉLEVAGE

Fermented in 100% French oak, 30% new | aged 11 months in barrel and 5 months in stainless steel on lees

BOTTLING

2/2/2021 | 5.83 g/L titratable acidity | 3.26 pH | 12.8% alcohol

RELEASE

250 cases | SRP \$40 | Fall 2021



CHEHALEM

2019 RESERVE CHARDONNAY

Dundee Hills AVA, Willamette Valley, Oregon



WINEMAKERS' NOTES

Aromatics of vanilla bean, fresh lemon, and mint, with a hint of fresh pine, waft out of the glass. The palate is creamy, with a lingering soft texture provided by the well-integrated presence of oak. The wine evolves as it opens up, showing a balance between a beautiful richness supported by mouthwatering vibrancy. This wine is just a baby now, and it will age for years to come.

VINTAGE NOTES

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.

TECHNICAL NOTES

COMPOSITION

100% Estate grown Chardonnay | Stoller Vineyard

HARVEST

9/12 - 9/28/2019

FERMENTATION AND ÉLEVAGE

Fermented in 100% French oak, 30% new | aged 11 months in barrel and 5 months in stainless steel on lees

BOTTLING

2/2/2021 | 5.83 g/L titratable acidity | 3.26 pH | 12.8% alcohol

RELEASE

250 cases | SRP \$40 | Fall 2021



TASTING ROOM 106 South Center Street | Newberg, OR | 503.538.4700
chehalemwines.com | @chehalemwines | #chehalemwines



TASTING ROOM 106 South Center Street | Newberg, OR | 503.538.4700
chehalemwines.com | @chehalemwines | #chehalemwines