



CHEHALEM

2022 WILLAMETTE VALLEY PINOT NOIR

SRP: \$25 | 3,000 CASES PRODUCED

CHERRY
STRAWBERRY
VELVETY



APPELLATION

Willamette Valley, Oregon

VINEYARD COMPOSITION

A blend of select vineyards across the Willamette Valley, this wine takes a paintbrush approach to Pinot Noir from the region.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged in 17% new French oak barrels for 10 months before blending and bottling.

HARVEST

October 2022

ALCOHOL

14.0%

BOTTLING

August 2023

pH

3.53

TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Vibrant and approachable, this wine shows red-fruited aromatics of bright cherry and ripe strawberry with hints of a savory, umami quality like miso. The palate is dense with velvety tannins that evolve into a juicy, energetic finish.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying sections of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer, allowing the vines to flourish. Harvest commenced on September 19, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.

Certified



Corporation

CHEHALEM

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