



CHEHALEM

2024 INOX™ UNOAKED CHARDONNAY

SRP \$25

WHITE FLOWERS
LIME ZEST
BRIGHT



APPELLATION

Oregon

VINEYARD COMPOSITION

Sourced from select vineyards across Oregon with diverse terroir and a reputation for quality.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

This wine was fermented in 100% stainless steel tanks and aged on lees to support textural development. It was blended and bottled just seven months after the vintage to capture fresh flavors and vibrant acidity.

HARVEST

September 2024

ALCOHOL

12.5%

BOTTLING

April 2025

pH

3.41

NOTES FROM WINE ENTHUSIAST

"As the name suggests in French, this Chardonnay was fermented in stainless steel. In addition, the wine saw no malolactic fermentation and only briefly rested on its lees. A tropical one-two punch of mango and lime zest is complemented by earthy aromas of moss growing on wet stones. With bright acidity and a crisp texture, INOX delivers flavors of pineapple, pear, and lemon-drop hard candies. For \$25, this is a stainless steal." —M.A.

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.