



CHEHALEM

2025 WILLAMETTE VALLEY PINOT NOIR ROSÉ

SRP: \$28

LIVELY
BRIGHT
STRAWBERRY



APPELLATION

Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

This Rosé is crafted from 100% estate-grown Pinot Noir specifically for this style of wine. We select vineyard blocks that yield bright, fruit-forward wines with vibrant acidity, translating beautifully into the delicate, expressive style of Rosé we love to make.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Fermented in stainless steel with 15% neutral oak, approximately one-third of the Pinot Noir rested on skins for about eight hours before pressing. This gentle skin contact gives the wine its delicate kiss of color.

HARVEST

September 2025

ALCOHOL

13%

BOTTLING

January 2026

pH

3.22

NOTES FROM THE WINEMAKER

This wine opens with clean, lifted aromas of fresh strawberry, delicate white florals, and a subtle hint of mint and thyme. The palate is light and focused, layering bright red fruit with lively acidity and a soft, supple texture. The finish is crisp and refreshing, making for a vibrant, beautifully balanced Rosé that is effortless to enjoy.

VINTAGE OVERVIEW

The 2025 season delivered steady, near perfect conditions that supported pristine fruit and even ripening across the estate. An early start to the growing season set a smooth pace, bloom passed in one quick and even wave, and summer held consistent warmth with only brief heat spikes that gently advanced ripening. Harvest moved at a focused clip as fruit for sparkling arrived first, followed by Pinot Noir with depth and purity. With its consistent warmth, clean canopies, and effortless harvest, 2025 stands out for its balance, beauty and remarkable promise.

