



CHEHALEM

2025 INOX™ UNOAKED CHARDONNAY

SRP: \$25

BRIGHT
FLORAL
ZESTY

APPELLATION

Oregon

VINEYARD COMPOSITION

Sourced from select sites across Oregon, including our estate vineyards and trusted long-term partners.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Fermented in stainless steel tanks.

HARVEST

September 2025

ALCOHOL

13%

BOTTLING

March 2026

pH

3.3



NOTES FROM JAMES SUCKLING

"Aromas of citrus, honeydew melon, lemons, limes, sliced apples and pear blossoms. Texturally complex, with layers of zesty limes, gentle creaminess and lemon curd. Very thirst quenching and a good value. Light- to medium-bodied. Drink or hold. Screw cap." - C.H.

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.

