CHEHALEM

OVERVIEW | Chehalem is a pioneering, family-owned producer of premium Pinot Noir and dry white wines with deep roots in the Willamette Valley. Founded more than 30 years ago, Chehalem farms four estate vineyards in three distinct American Viticultural Areas: the Dundee Hills, and the Laurelwood District and Ribbon Ridge, both of which are in the greater Chehalem Mountains AVA.



Chehalem traces its history back to the Ridgecrest Vineyard operations, started by Harry Peterson-Nedry in 1980, which was the first vineyard planted on what would one day become the Ribbon Ridge AVA, northwest of Newberg, Oregon. In 1988, Bill Stoller invested in Ridgecrest, setting a course for his entry into the Oregon wine industry. But our story really begins in 1990 with the inaugural Pinot Noir harvest at Ridgecrest Vineyard. As those wines were releasing in 1993, Bill Stoller joined our operation as co-owner. He subsequently purchased his family farmlands at the southern tip of the Dundee Hills with the vision of planting it as our second estate vineyard.

In 2018, our longtime co-owner, Bill Stoller, became our sole proprietor, and we joined his family of brands within the Stoller Wine Group portfolio. That same year, we became the sixth Oregon winery to achieve B Corp status, a rigorous certification that assesses companies to ensure they meet the highest standard of verified social and environmental performance, public transparency, and legal accountability. We pride ourselves in producing consistently outstanding wines reflected through our terroir and hope you enjoy them as much as we enjoy sharing them with you.

We are proud to have a female driven winemaking team under the leadership of Katie Santora, who has climbed the Chehalem cellar ranks since joining the team in 2012. She was appointed to head winemaker in 2018.



OUR VINEYARDS

OUR WINEMAKING PROCESS begins with a deep respect for our vineyards. They are the essence of our wines and carry their story to the glass.

Owner Bill Stoller was born into a farming family and spent his early years becoming attuned to the seasons and cycles of nature, and the considerations imposed on the crops. Calibrated to these cycles over a lifetime, he naturally connected to the land and to its cyclical nature and subtle nuances.

Our wine quality is determined by the cool macro-climate of the Willamette Valley, vintage, soil profiles, vineyard micro-climates, and winemaking style. Winemaker Katie Santora believe her job is to let the terroir speak and to make the winemaker imprint as transparent as possible. Coupling our climate with her winemaking style reveal wines that emphasize balance, elegance and texture. This openness allows the vintage and four terroirs on which we farm to express themselves as wines of startling distinction.

VOLCANIC

WIND-BLOWN LOESS

MARINE SEDIMENTARY



OUR VINEYARDS

RIDGECREST VINEYARD | *Ribbon Ridge, Chehalem Mountains, Willamette Valley, Oregon*



Ridgecrest Vineyard was the first vineyard planted in what's now the Ribbon Ridge AVA within the greater Chehalem Mountains AVA. Today, it's divided across three distinct parcels.

- Year Planted: 1982
- Planted Acreage: 22
- Varieties: Pinot Noir
- Elevation: 589' to 673'
- Date Acquired: 1980

CORRAL CREEK VINEYARD | *Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon*



Corral Creek is the only estate vineyard we didn't plant ourselves. Formerly known as Veritas Vineyard Winery, we purchased it from the Howieson family in 1995 so we could expand our winery operations. It is also the location of our winery and the inspiration for the vineyard graphic on our labels.

- Year Planted: 1983
- Planted Acreage: 18
- Varieties: Pinot Noir, Chardonnay, Riesling, Gamay Noir
- Elevation: 225' to 470'
- Date Acquired: 1995

STOLLER VINEYARD | *Dundee Hills, Willamette Valley, Oregon*



Stoller Family Estate is a 410-acre parcel that has been in the Stoller family since 1943. It was planted in 1995 and has slowly grown to 225-acre planted to vine, making it the largest contiguous vineyard in Willamette Valley's Dundee Hills.

- Year Planted: 1995
- Planted Acreage: 225
- Varieties: Pinot Noir, Chardonnay, Syrah, Tempranillo, Pinot Blanc, Gamay Noir, Pinot Meunier, Aligoté, Viognier
- Elevation: 210' to 650'
- Date Acquired: 1993

CHEHALEM ESTATE VINEYARD | *Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon*



Chehalem Estate is our newest vineyard and home to our tasting room. It's located in the Laurelwood District AVA within the greater Chehalem Mountains. First planted in 2007, the estate is currently 210-acre with just over 151-acres planted to vine.

- Year Planted: 2007
- Planted Acreage: 151
- Varieties: Pinot Noir, Chardonnay, Pinot Gris, Pinot Blanc, Grüner Veltliner
- Elevation: 440' to 820'
- Date Acquired: 2018

SUSTAINABILITY

CHEHALEM is rooted in a deep and abiding reverence for the land. From the vineyards we nurture and harvest to the wine we blend and age, we handle every step with unwavering respect for sustainable practices. Whether conscientious vineyard farming practices or the materials used in our wine shippers, sustainability is at the core of our business practices. We are, first and foremost, stewards of the land and consider the impact of every layer of the winemaking process.

IN THE VINEYARD | Ridgecrest, Corral Creek, Stoller and Chehalem Estate vineyards are LIVE, Salmon Safe, Bee Friendly Farming certified. LIVE is a non-profit organization providing education and independent 3rd-party certification for vineyards and wineries. Using international standards that are recognized with the International Organization for Biological Control, LIVE is the Northwest's leading sustainability certification. LIVE certification also encompasses Salmon Safe and Bee Friendly Farming certification, which ensures the prevention of erosion and runoff that in turn affect water quality.

Other aspects of our LIVE Certification include:

- We don't use herbicides; weeds are controlled by hand and mechanization.
- We dry farm whenever possible to reduce the stress on groundwater sources. Our goal is for Mother Nature to determine how hydroponic a vintage will be because vintage differences enhance appreciation of wine for many, so long as the quality level is high. That said, we have drip irrigation installed at most vineyard sites to help only when extremely necessary and only specifically where it's needed.
- Biodiversity, soil stability, and structural health within the vineyard are prioritized by sowing diverse cover crops every fall and encouraging a multitude of native plants.
- A large percentage of our vineyard properties are reserved as an eco-zone to provide habitat for native plants and animals and minimize the effects of vineyard encroachment.



SUSTAINABILITY

IN THE COMMUNITY | We believe every business has a responsibility to its employees, the local community, and its products. Since inception, Chehalem has emphasized being a leader in our community, which is why we became B Corp certified in 2018. B Corp is to business what Fair Trade is to coffee or Organic is to milk. We were the sixth Oregon winery to achieve this rigorous certification that assesses companies to ensure meet the highest standard of verified social and environmental performance, public transparency, and legal accountability. B Corp incorporates what we're doing for our LIVE certification and pushes it by measuring our social impact.

These efforts include:

- More than 30 percent of spending is with local vendors within 50 miles of the winery.
- We pay a living wage and provide a comprehensive compensation package to all full-time staff.
- Leadership is spread equally among men and women across every department, and all employees are encouraged to take advantage of continuing education opportunities.
- Chehalem is also a proud supporter of ¡SALUD!, a Pinot Noir auction supporting a unique non-profit collaboration between wineries and healthcare professionals that raises money to provide access to healthcare services for Oregon's seasonal vineyard workers and their families.



ESTATE WINE LIST

STATEMENT

- Statement Pinot Noir ($110)

RESERVE

- Reserve Chardonnay ($50)
- Reserve Pinot Noir ($60)

SINGLE VINEYARD

- Chehalem Estate Vineyard Chardonnay ($45)
- Chehalem Estate Vineyard Pinot Noir ($50)
- Stoller Vineyard Chardonnay ($45)
- Stoller Vineyard Pinot Noir ($50)
- Ridgecrest Vineyard Pinot Noir ($50)
- Corral Creek Vineyard Pinot Noir ($50)

HOOD VIEW

- Hood View Chardonnay ($40)
- Hood View Pinot Noir ($40)

CHEHALEM

- Pinot Gris ($20)
- Pinot Noir Rosé ($28)
- Pinot Noir ($30)
- INOX Unoaked Chardonnay ($20)



