CHEHALEM

2025
WILLAMETTE VALLEY
PINOT GRIS



SRP: $20

ZIPPY
JUICY
TROPICAL

APPELLATION
Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION
The fruit for our Pinot Gris is sourced entirely from Chehalem Estate.

VARIETAL COMPOSITION
100% Pinot Gris

ÉLEVAGE
Fermented in stainless steel tanks.

HARVEST
September 2025

ALCOHOL
13.5%

BOTTLING
March 2026

pH
3.02

NOTES FROM THE WINEMAKER
A bright, expressive Pinot Gris with layered aromatics and vibrant energy. Juicy tropical notes of guava, passion fruit, and lychee are accented by hints of wheat, fresh hay, and spring florals. The palate opens with zippy, refreshing acidity, then builds mid-palate texture for added weight and balance. It finishes soft and rounded, highlighting varietal purity and a lingering sense of freshness.

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 finishing cleanly at the end of the run. With its consistent warmth, clean canopies, and effortless harvest, 2025 stands out for its balance, beauty, and remarkable promise.

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