



CHEHALEM

2022 RESERVE PINOT NOIR

SRP: \$70 | 325 CASES PRODUCED

MUSHROOM
BAKER'S CHOCOLATE
DENSITY



APPELLATION

Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

The fruit for this wine is 100% estate-grown: 61% originates in Chehalem Estate Vineyard; 39% from Ridgecrest Vineyard. As for clonal material, 55% is Pommard, 25% is a selection of Dijon clones, and 20% is Wädenswil.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was fermented in open-top stainless steel tanks, with approximately 22% of each lot fermented as whole clusters. After fermentation, this wine was aged in French oak barrels for 14 months, with 43% new oak influence.

HARVEST

October 2022

ALCOHOL

13.9%

BOTTLING

February 2024

pH

3.58




TASTING NOTES FROM THE WINEMAKER

Aromatically, this wine opens with a fruit-forward profile of baked cherry and red plum, evolving into a savory spice profile with aromas of baker's chocolate, roasted mushrooms, and forest floor. There is an elegant balance between nuance and density, with fresh, bright acidity and long, silky tannins. Although this wine will handsomely reward those who wait, it is also generous and vibrant in its youth.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying vineyards of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer, allowing the vines to flourish. Harvest commenced on September 19, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.



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