

CHEHALEM

2023 CORRAL CREEK VINEYARD PINOT NOIR

SRP: \$50 | 485 CASES PRODUCED

CHERRY SILKY VIBRANT

APPELLATION

Laurelwood District, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

This wine is 100% sourced from own-rooted Pinot Noir vines from three different sections on a west-facing slope at Corral Creek Vineyard.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This Pinot Noir was mostly destemmed with a small portion left as whole cluster grapes. We aged this wine in 40% new French oak and 60% neutral for ten months before blending and bottling.

HARVEST ALCOHOL September 2023 13.5%

BOTTLING pH August 2024 3.49



TASTING NOTES FROM THE WINEMAKER

Aromatically, this Pinot Noir offers an immediate burst of bright red fruit, with notes of cherry and raspberry that leap from the glass, creating a fresh, inviting profile. Subtle undertones of earthy mushroom, baking spices, and a touch of black pepper add depth and complexity. On the palate, the wine is soft and silky, with smooth, lingering tannins. Lively acidity carries the bright red fruit character to a fresh, satisfying finish.

VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance, with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.













