

CHEHALEM

CHEHALEM STOLLER PINOT NOIR 2013

Appellation: Dundee Hills; Willamette Valley; Oregon; USA

Winemaker: Harry
Peterson-Nedry
Closure: Screwcap
Alcohol: 12.5%
Certified Sustainably Grown

Vineyard

Stoller Vineyards is one of the newest, and therefore most viticulturally advanced, of our estate vineyards. A south-sloping, 175-acre vineyard on a 373-acre parcel, Stoller Vineyards commands a dominating view of the southern end of the Red Hills of Dundee, giving it regular comparison to Burgundy's Corton Hill. Stoller Vineyards is planted on Jory soil, with a touch of Nekia, both deep red volcanic soil types. In tightly spaced plantings, utilizing varied rootstocks, and drip irrigation, vines have every advantage on this site. Formerly a turkey farm, the vineyard is owned by winery partner Bill Stoller.

Tasting Notes

The warmth of Stoller Vineyards, especially when a year finishes with a cool spell, can be so nicely balanced you would never know we had 6 inches of rain over a weekend during harvest. The Pinot Noir that came from 2013 is so nicely balanced, you would guess it was a perfect 70 degrees all summer long, and into harvest. The nose has ripe plum, red apple skin, cocoa, and cherry cola, with the earthiness and baking spice classic of the Stoller site. The palate is round, fleshy, voluptuously soft, mouth-coating, and finishing with velveteen tannins and soft, accepting acid...so comfy you might just stay there in the warmth for a while.

Winemaker's Comments

This single-vineyard designate is predominantly from the densest plantings of Pinot Noir at our Stoller Vineyards and provides great concentration of fruit, with good acid backbone. There typically is an earthy, sweet cherry fruit core, soft and broad, with occasional threads of herb..

Vintage

2013 is a Tale of Two Harvests—one very early and one normal, with rain in-between. They started as one very early harvest thanks to a very consistent, warm growing season, the warmest on record up to final ripening mid-September. An unanticipated 30-year rain event of 5 inches then appeared the last days of September, made of remnants from a typhoon that had hit Japan. Cool weather from then on slowed ripening and turned harvest into two discrete picks, earlier and later picks apart by up to three weeks showing very good quality, the coolness and longer hang-time a big benefit. Croploads were moderate-to high, wines early-on similar in nature to 1996, with richness, and deep spice.



Chehalem, © Shawn Linehan

