



CHEHALEM

2024 INOX™ UNOAKED CHARDONNAY

SRP \$25

WHITE FLOWERS
LIME ZEST
BRIGHT

90
POINTS
vinous



APPELLATION

Oregon

VINEYARD COMPOSITION

Sourced from select vineyards across Oregon with diverse terroir and a reputation for quality.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

This wine was fermented in 100% stainless steel tanks and aged on lees to support textural development. It was blended and bottled just seven months after the vintage to capture fresh flavors and vibrant acidity.

HARVEST

September 2024

ALCOHOL

12.5%

BOTTLING

April 2025

pH

3.41

NOTES FROM VINOUS

"The 2023 Chardonnay INOX Unoaked is fresh and floral in the glass, mixing yellow apples with chamomille and wet stones. The palate is juicy, offering crisp mineral tones and pure white pit fruit. A gentle mineral tinge lingers alongside a hint of citrus on the cleansing finish." - Eric Guido

VINTAGE OVERVIEW

We are forever grateful the 2024 vintage provided near-perfect fruit quality. Warm temperatures and a heat spike in May initiated early flavor development. June brought cooler weather, causing bloom two weeks later than usual. By summertime, the diurnal swings of more than 35 degrees created concentrated flavor with balanced acidity in the fruit. Mid-August presented an unusual rain event, giving the vines a healthy drink of water. As we started harvest, Mother Nature presented incredible, sunny days with crisp nights, ensuring our fruit was cold and berries were intact through destemming and fermentation. We knew this year would be special while walking the vineyard, and the wines reflect this exceptional vintage.