Cool breezes.
Warm days.
Ancient soils.
Distinctive
wines.

Cool Breezes. Ancient Soils. Distinctive Wines.

CHEHALEM MOUNTAINS

EST. 2006

A PREMIER OREGON AVA



WHERE IS IT?

Located in the northern Willamette Valley, the Chehalem Mountains AVA encompasses vineyard sites on the slopes of the Chehalem Mountains. Elevations range from 200 to 1,800 feet.



Chehalem Mountains AVA

HOW BIG IS IT?

AVA covers approximately 15,200 acres of vineyards across Yamhill, Polk, and Washington Counties.



~15,200 PLANTED ACRES

NEIGHBORING AVAs

- Ribbon Ridge
- Dundee Hills
- Yamhill-Carlton District
- Willamette Valley



WHEN WAS IT ESTABLISHED?

Chehalem Mountains AVA was officially established on November 9, 2006.

ESTABLISHED ★ 2006 ★ CHEHALEM MOUNTAINS OREGON

TERROIR & SOIL TYPE



Ancient marine sedimentary soils and volcanic Jory soils formed millions of years ago create ideal conditions for balanced, expressive wines.

Common soil types include:

- Nekia
- Laurelwood
- Jory
- Willakenzie
- Dupee

Well-drained, moderately deep soils over fractured basalt bedrock.

GRAPES GROWN

Planted Vineyard Acreage: ~15,200 acres

VARIETAL	ACRES	% OF PLANTINGS
Pinot Noir	7,000	47.0%
Chardonnay	3,000	20.0%
Pinot Gris	1,300	8.6%
Gamay Noir	800	5.3%
Riesling	600	4.0%
Cabernet Sauvignon	400	2.6%
Other Whites*	1,100	7.2%
Other Reds*	1,000	6.6%
TOTAL	~15,200	100%

*Includes varieties such as Syrah, Grüner Veltliner, Gewürztraminer, Viognier, and others.



WEATHER / CLIMATE

Warm days and cool, breezy nights promote balance and complexity.

Consistent winds from the Van Duzer Corridor and coastal influences moderate temperatures.

Rainfall is moderate (35–50 inches annually) and well-distributed throughout the growing season.

Elevated sites and varied aspects create diverse microclimates ideal for many grape varieties.

Cool winters ensure dormancy and help build vine resilience.

WHY CHEHALEM MOUNTAINS WINES STAND OUT



Balance of elegance, acidity, and depth.



Elevation and diverse soils add complexity and minerality.



Ancient soils and volcanic influence nutrient vines.



Wide range of varieties thrive—especially Pinot Noir and Chardonnay.



Small berry size and long hang time create intensity and nuance.



Wines express true sense of place—finesse, vibrancy, and depth.

DID YOU KNOW? ☆

The Chehalem Mountains were formed by ancient marine uplift and volcanic activity over 50 million years ago—creating some of Oregon's oldest winegrowing soils.



FUN FACT

The name "Chehalem" comes from a Kalapuya word meaning "valley of flowers." In spring, wildflowers blanket the hillsides.



PERFECT WITH

Roasted salmon, herb-crusted lamb, mushroom dishes, aged cheeses, and farm-to-table cuisine.



BOTTOM LINE

Chehalem Mountains wines deliver freshness, balance, and distinctive character—a true reflection of ancient landscapes and cool-climate excellence.

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