



25th HARVEST ANNIVERSARY: MATURE BUT NOT OLD YET

You can tell when you're getting long in the tooth, because milestones begin to look like millstones. Then you come to grips with what it really says and start celebrating!

This year marks a lot of anniversaries for us, most of which we celebrate, some with pride and others with an aching. We decided to focus activities on the 25th Harvest Anniversary Release of the 2009 Pinot Noirs, but the others aren't lost on us:

- 30 years this year since we began Ridgecrest Vineyards by purchasing a parcel of land that would become the first vineyard on Ribbon Ridge, now its own special AVA—OK, it's really 31 years.
- 25 harvests since in 1985 we harvested that vineyard for the first time, as measured by and celebrated in the release of the 2009 Ridgecrest-based wines.
- 20 vintages of Chehalem brand wines are also celebrated by the 2009 wines, beginning the brand with the 1990 vintage (besides selling fruit, non-commercial, experimental wines were made by me the prior five years).
- 18 years this year since Bill and Cathy Stoller joined me on the journey.
- 15 years this year since we lost Ian to an auto accident.
- 10 years since Mike Eyres joined Chehalem as an harvest intern and then progressed to co-winemaker and general manager.
- 5 years since Wynne decided to join the winery, then augmenting her Chemistry background with a Masters in Enology and Viticulture at Davis before joining us full-time in 2009.

There is wisdom we've accepted over time that the Life Cycle is valid not only for us as we mature, but for vineyard plantings, the wine industry as a whole and us as winemakers—up to a point we benefit from adding years, gaining maturity. Vines become more balanced, have greater ability to tolerate weather swings, and exhibit greater richness and complexities from deep roots getting even deeper, embracing deep geologies that have nuanced mineral and chemistry differences. Only when they get too old to seek new horizons do they begin to fade and lobby for replacement—and that's 50 or more years coming, we think.

Winemakers and the industry obey the same model, with more flexibility and richness and creativity over time, but with the need to pass the baton eventually. We see the benefits in challenging vintages, when we are patient and know options based on vintages we long ago experienced. We see our limits when a new generation of consumer requires conversations in languages I do not know, changes that only the next phalanx is sensitive to and conversant in.

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(from the top) Ridgecrest in 1983; Harry processing experimental fruit on the first day of harvest 1985; Bill and Cathy Stoller with Harry in early days of Stoller Vineyards; Norm Chapman, Ian and Harry cleaning bins prior to 1985's first harvest; Mike Eyres scaling barrels; Wynne and Harry in Burgundy in 2008 at Harvest.

How Things Change, How Some Things Stay the Same:

Compare yesterday to today, using 1985 and 2009, and some changes are startling, some not so much:

- World population: 4.85 Billion in 1985, 6.8 Billion in 2009
- US unemployment: 7.2 % then, 9.3% now
- Median US family income: \$32,777 to \$50,303
- US Gross Domestic Product: \$4,181 B to \$14,260 B
- Federal Debt: \$1,818 B to \$12,300 B
- First Class Stamp: 20 cents to 44 cents (you ask, “what’s the postal service?” or are they still in business)
- Minimum Federal Wage: \$3.35 to \$7.25
- Women’s Earnings as % a Man’s: 65% in 1985 to 77% in 2009 (better, but...)
- Oregon Grape Acres Planted: 3603 to 19,400
- Oregon Wineries: 54 to 387
- Oregon Vineyards: 183 to 835
- Portion of Total Harvested: Pinot noir 27% to 59%; whites 45% to 23%
- 2,500,000 cases)

Lest we forget, the world was different in 1985, maybe not much and maybe not better, but unbelievable to many of us:

- Nintendo was released; Duck Hunt, Mario-Super Mario Brothers and Carmen Sandiego were top games
- Apple Macintosh was one year old; Microsoft Word and Excel were 1.0 revisions; desktop publishing began with PageMaker
- Cell phones were in the model-T phase with the earthbreaking (AND backbreaking) Motorola DynaTAC 8000X, aka “the Brick”



- Over the decade 1999 to 2009 cellphone usage increased from 30% to 87% in the US
- An ozone hole was discovered over Antarctica (still there)
- Coca-Cola released “New Coke” to a storm of protest that forced the return of the “Original Coke,” the case study in poor market research AND in the power of quick response to customers to turn a negative to positive
- Rock Hudson dies, the first “star” AIDS death; Yul Brenner, Orson Welles, Telly Savalas, and Marc Chagall die
- Lee Iacocca introduces the mini-van to US families

- Music sales from \$14.6 Billion in 1999 to \$6.3 Billion in 2009 (44% of US Internet users think music is worth paying for; 90% of downloads are unauthorized)
- Besides music, declines in brick-and-mortar book stores, increases in e-books and readers; declines in video rentals (both brick-and-mortar AND mail), increases in downloads; the same for wine retailing—all speaking to changes not necessarily in what we do, but in how we market and deliver
- 1985 saw bestsellers like Larry McMurtry’s “Lonesome Dove”; hits like Tina Turner’s “What’s Love Got to Do With It?” and Dire Strait’s “Money for Nothing”; movies like “Out of Africa,” “Color Purple” (Oprah’s still around), and “Back to the Future,” appropriately.

And, we don’t forget those who have been around to see and help during the quarter century of grapegrowing and winemaking the 2009 releases represent (and I know I’ll forget someone key): Judy, Aunt Emma, Wynne and Ian, Bill and Cathy, Didi, Keith Orr, Chuck Zwick, Gary and Jackie Lane, Steve and Linda Molatore, Darrel and Barb Baker, the Nedrys, Norm and Betty Chapman, Salvador, Juan and the rest of the Ordaz family, my brothers and cousins, Doug Montgomery, Doug Macy, Ernie Munch, Econ, all the CGLP Partners, all Chehalem staff, especially Cheryl Francis and Kelly Karr being there first and Mike Eyres, Alex, Doc, Ditewigs, Holzgrafs, Art, Patrice Rion, industry friends at other Oregon wineries (can’t name them all), and lots of long-term customers both direct and in the channel of retailers, restaurants and distributors.

Thank you all. Now another 25 years!



“Oh, dear me, No, no — I meant the Chehalem 2006, not the \$2,006.”

A syndicated cartoon that appeared nationally in September 2011, by Harry Bliss, noted for New Yorker covers and cartoons, children’s books and other work.

High Alcohols, A Flammable Issue

Alcohol is the ingredient of wine that provides much of the pleasure and health benefits we enjoy. It is also entertaining to currently watch alcohol being tossed about by critics, sommeliers and others in the trade, a hot potato, with pious stances on both sides of a debate over whether alcohol content alone makes certain wines unpalatable.

Some restaurants (RN74) and publications (SF Chronicle) have set a threshold for alcohol and contend that beyond that point wines lose their grace so much that they aren't worth considering. I personally agree that having lower alcohols permits more refined and complex attributes of wines to shine through. But then my saying that is a bit like sitting in Fort Knox and contending gold is a good thing to have. The bona fide cool climate of Oregon's Willamette Valley yields lower alcohols on all but an exceptional basis. Our Pinot noirs (and other varieties) show the finesse and elegance of which the variety is capable, especially compared to warmer climes where the alcohols are one to two per cent higher. As Jon Bonne of the San Francisco Chronicle sets things, "It's a matter of debate whether high-alcohol wines go with food or show ample nuance."

As a sign of the recognition of lower alcohol wine's importance you need look no further than publications' new policies including alcohol levels in reviews, such as Jon Bonne's review of our 2008 3 Vineyard Pinot noir, "...At just 13.4 percent alcohol, it's a model of the subtle power of the 2008s, showing off its classic Oregon profile....Vibrant and simply delicious." To a certain degree the

CHEHALEM alcohols over the last 20 years are flat, as shown by this graph of Ridgecrest Pinot noirs, averaging 13.97% over the two decades with no trend apparent, only cycling.

Photo by Andrea Johnson



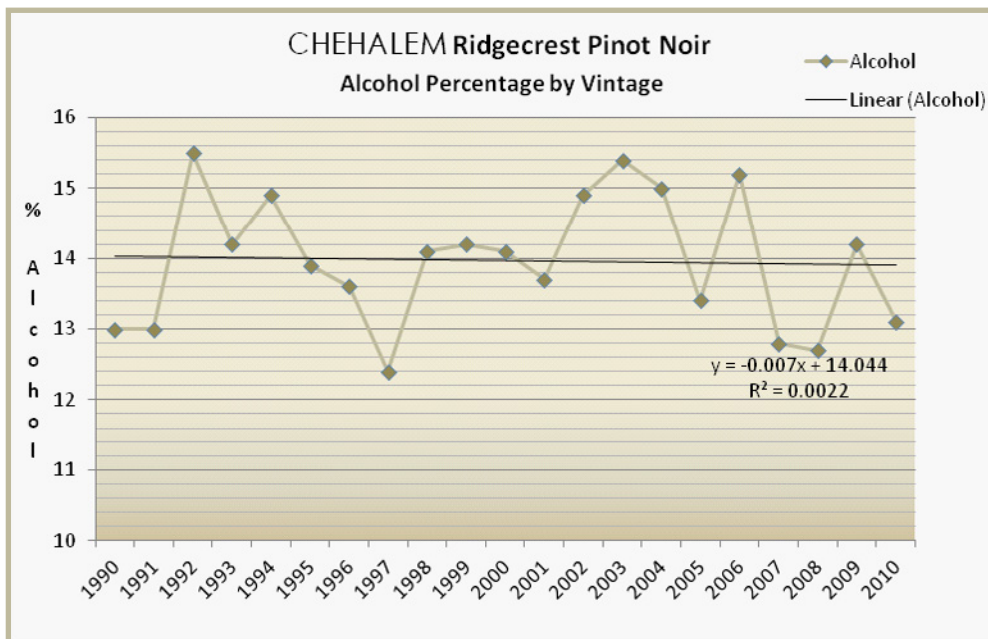
point he makes is as much about the brightness of natural fruit acids being critical to great food wines, as it is about alcohol per se.

Raj Parr of Michael Mina's restaurants, including RN74, has set a limit of 14.5% for Pinot noirs and Chardonnays to be on his lists and even retailers like Darrel Corti of Corti Brothers in Sacramento have set a similar limit for all wines in his store. Of course, there are those who disagree, citing regional and varietal differences that necessarily yield wines of higher alcohol. (Not to mention the impact over time that global climate change will have raising temperatures in some growing regions.) In my opinion, most rightfully point to wine balance as the key to allowing some wines to cross these artificial alcohol content barriers.

Many attribute higher alcohols to riper styles being praised by wine critics and wineries following suit to produce those style wines, others to the climate, and some to growing grapes in locations too warm for the variety.

Parker weighs in calling arbitrary limits as "wine fascism" and trickery in public has shown even some of those pushing for lower alcohols to prefer higher alcohol versions in blind tasting.

The debate will continue, but look for alcohols to be reined in a bit. That is good so long as limits aren't arbitrary, balance is considered, and winemakers don't have to resort to artificial means to accomplish it. How about growing grapes like Pinot noir in the right place?



Every 20 years or so, You Change Things

I've changed physically over the last 20 years, so why shouldn't the Chehalem label? There is a cozy familiarity seeing the same face on our wines as we've had since the beginning, the same abstract and colorful fine art aesthetic of Ted Katz, the same skinny vertical shapes or reserve horizontals. And those of us who have been involved as makers or consumers over this time probably feel OK about remaining faithful to that look. However, part of staying alert and fresh, part of always pushing the envelope, at times has to do with approaching the wine and all experiences with it anew.

Beginning with the 2010 reds (see the 2010 3 Vineyard label below) and 2011 whites, some of which will be released before the next newsletter, a new label will brand our wines. Instead of the Ted Katz label art that graced our bottles for 20 years, these labels will rely on photography on a journal-like label with detail that invites investigation and questions on how we do things, why, what the vintage was like, how one vineyard is different from another, etc. Vineyard and vintage themes will surface more, families of wines like our Cru Whites and Reserves and Blends will be obvious and coherent. The detail focus will seem like you're talking to one of us.

This year may be a time to add-to or begin your cellar with both the milestone 2009 Ridgecrest 25th Harvest bottling and the last vintage of the Ted Katz fine art labels on various favorite wines of yours, in preparation for the advent in the early Spring of the new photographic labels. We hope you like the new labels as much as we've liked the Ted Katz abstracts. Maybe I'll think about a facelift too.



WILLAMETTE VALLEY, OR
THREE SITES & THREE SOILS IN-HAND
10.2010

CHEHALEM

Our great joy in making wine at CHEHALEM flows from playing with our three distinct estate vineyards: RIDGECREST, STOLLER AND CORRAL CREEK. Each reflects a special terroir and together they keep us filled with a feeling of endless possibility. We hope you enjoy drinking it as much as we did making it.

Harry Peterson-Nedry *Mike Eyres*
HARRY PETERSON-NEDRY AND MIKE EYRES, WINEMAKERS

 CHEHALEM makes sustainability a priority in farming our vineyards and making our wines.
© Shawn Linehan Photography

2010 PINOT NOIR

THREE VINEYARD

WILLAMETTE VALLEY, OREGON

OVERVIEW:
Always our first Pinot noir of the vintage. From our own vineyards, fully ripe, complex and eagerly awaited.

PROFILE:
Three estate vineyards on three unique soils make profound statements. An optimal, complementary blend even moreso.

PAIRINGS:
Salmon, tuna, duck, quail, and beef that knows how to be quiet.

HARVEST DATE: October 19 - November 3, 2010
BARRELS: 5% new; 29% 1 year

CHEHALEM

THREE VINEYARD
WILLAMETTE VALLEY, OREGON
PINOT NOIR

ESTATE
2010
GROWN

CHEHALEM (chuh-HAY-lum) wines are the product of three remarkable vineyards and one unquenchable curiosity. Any questions? chehalemwines.com.

PRODUCED & BOTTLED BY CHEHALEM WINERY
31190 NE VERITAS LANE, NEWBERG, OR • (503) 538-4700

13.0% ALC. BY VOL. CONTAINS SULFITES. 750 ML
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



WHAT'S HAPPENING

Fall Tasting by Invitation Only Nov. 19 Special events AT THE WINERY. In celebration of the release of our 2009 Ridgecrest Pinot noir, the 25th Harvest at our first vineyard, Vertical Tastings of our wines from the 25 years. Food demos and food-and-wine pairings will punctuate the day. Limited space and sign-ups required for vertical flights. By invitation, for friends of Chehalem. Newly released wines poured. Eleven to 5 p.m. AT THE WINERY.

Wine Country Thanksgiving Nov. 25—27. Open 11-5 AT THE TASTING ROOM. A top weekend, especially for out-of-town visitors. New releases poured. Food and music. \$15 tasting fee. Free for Tasting Panel Members. AT THE TASTING ROOM—106 S. Center Street, Newberg.

Harvest 2011 Online Harry will be posting his reflections once again this harvest season on our blog. Visit chehalemwines.com to follow our progress or see what our

archives say about the last 12 years.

Salud Wine Auction Nov. 11—12. Now in its 20th year, this is Oregon's premier Pinot Noir event, featuring a custom pinot noir cuvée from the top Willamette Valley wineries. Proceeds benefit seasonal vineyard workers' healthcare. Call 503.681.1850 for tickets or visit saludacution.org.

PinotFest 2011 Nov. 18—19. Farallon restaurant hosts this highly acclaimed West Coast Pinot Noir tasting in San Francisco each year, and each year it sells out. Visit farallonrestaurant.com soon for tickets. We'll be there!

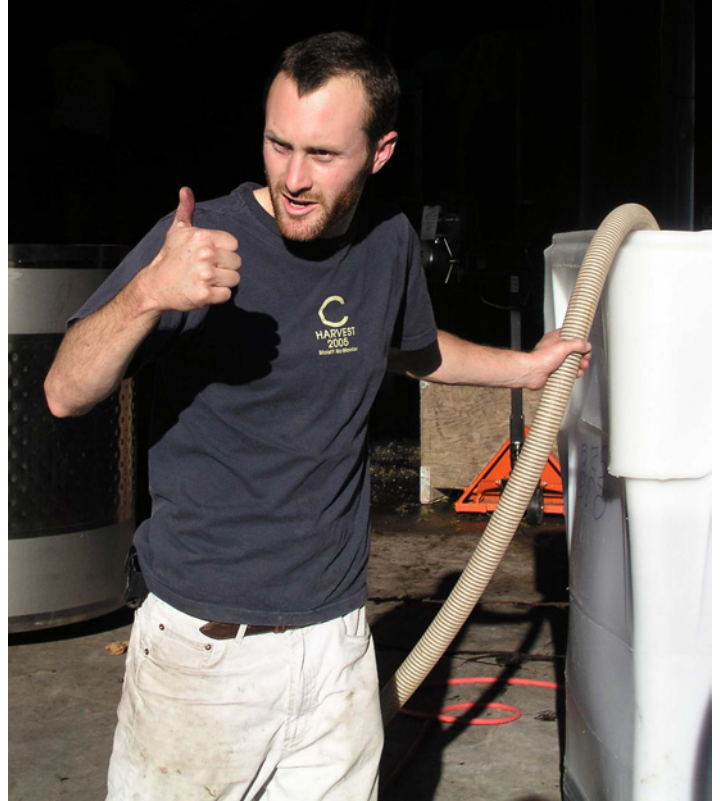


Mike Eyres, Now Longer Than Anyone in Chehalem History (except me)

Mike Eyres is now completing his tenth year at Chehalem, arriving as an harvest intern in 2001 just as the nation was thrown into World Trade Tower chaos. He weathered that in the same measured, calm way in which he has attended to business at Chehalem over the last decade, assuming step-by-step additional responsibility to where he now is functionally winemaker and general manager in an expanded winery and with ever-improving wines, supporting me.

Mike is rational, scientific and systematic, which helps immensely in distributing work, problem solving and, most importantly, preventing difficulties with thorough planning. We saw his work ethic, his ability to consume mammoth quantities of food while staying trim, and his incisive grasp of things during his first harvest, and are glad we offered him a full-time job based on it. Very glad he accepted it and, although he will eventually return to New Zealand, we're glad he's demonstrated persistence in staying as long as he has. Hilary, Wynne's best friend in college, who he met here Harvest 2003 and married, and with whom he has one-and-a-half children, will make sure they stay connected. We'll take it a year at a time and trust the only terror revisited is from his son Mason.

Mike Eyres taking charge at harvest.



Cru Whites, Skimming the Cream From the Top

We want to change how white wines are perceived and enjoyed. We want there to not be a difference between the importance and quality of a great Pinot noir and Chardonnay or Riesling or Pinot gris or Pinot blanc on your table, just in what course you might serve it.

So, beginning with the 2010 vintage we'll release highly selected white wines we call our Cru Whites, single estate vineyard and old vine focused, as-good-as-we-can-make limited quantities of Pinot blanc, Pinot gris, and Riesling. These Cru Whites are severely cut in volume—down to as little as 5-10% of harvested volume.

Our objective is to show as serious a reflection of these grape varieties as possible, comparable to the grand cru selections in Alsace or other varietal “motherlands”. They are now all single vineyard designated, based on the estate vineyard that historically yields our best wines for that variety, as well as being a selectively chosen cuvee from several fermented in the vintage. Some of the selection requires additional work in the vineyard, more severe crop thinning, use of old vine blocks, and different cellar practices with small vessels, yeasts, barrels and hand work—all to give you the best white wine possible.

You'll notice the difference in the richness, complexity, ageability and overall quality of these wines; in the very small case quantities of these wines; and, in a slightly higher price. The first Cru White to be released is the 2010 Pinot Blanc, Stoller Vineyard. There are only 105 cases made, compared to a normal 3-400 cases made in past years.

As noticed by a good customer, we are making a major change in how we suggest we use these wines, from “a weekday sipper to something for special occasions...” As he said, “fortunately there are still INOX, 3Vineyards Pinot Gris and Chemistry for the weekday whites.”





WHAT THEY'RE SAYING

[On this vintage, "the fabled 2008 ... what some, including me, believe are Oregon's greatest Pinot Noirs."—Harvey Steiman, *Wine Spectator*, 10/7/2011]

2008 Statement Pinot Noir

94 Robert Parker's Wine Advocate
October 2010, Jay Miller

The yet to be released 2008 Pinot Noir Statement Ridgecrest Vineyard is performing at another level. Darker, denser, richer, and opulent, this beautifully balanced, mouth-filling Pinot is one of the stars of a great vintage. It should effortlessly see its 20th birthday.

93 Stephen Tanzer's International Wine
Cellar, July/August 2011, Josh Raynolds

Vivid ruby. Powerful, exotically scented nose of blackberry, cherry compote, potpourri and spicecake, picking up a smoky quality with aeration. Broad, palate-coating red and dark berry flavors boast impressive depth and focus, with a firm mineral spine adding structure. The finish is sappy, clinging and very persistent. This is very expressive now but has serious depth and the stuffing to age.

2008 Reserve Pinot Noir

93 Stephen Tanzer's International Wine
Cellar, July/August 2011, Josh Raynolds

Bright ruby-red. Highly aromatic bouquet of raspberry, Asian spices and potpourri, with a suave mineral quality adding vivacity. Lively and precise, offering sappy red fruit flavors and exotic floral and spicecake qualities. Finishes with very good clarity and spicy thrust, with the red fruit and floral notes echoing. This is delicious now but should age well on its balance.

93 Wine Spectator
December 2010, Harvey Steiman

Polished, open-textured and inviting for its cinnamon-accented red berry and wet earth flavors, mingling effectively on the refined finish. A bit disjointed, but cellaring should bring it all together nicely. Best from 2013 through 2020.

92 Robert Parker's Wine Advocate
October 2010, Jay Miller

The 2008 Oregon Pinot Noir Reserve, sourced entirely from the Ribbon Ridge AVA, was a selection of the most elegant barrels in the cellar. It proffers a sensual perfume worthy Catherine Deneuve, a silky texture with subtle flavors of wild cherry and raspberry, outstanding concentration, and well-concealed tannins that will allow 4-6 years of graceful evolution. This lengthy, finesse-filled effort will be at its best from 2014 to 2023, but that is a conservative estimate.

2009 Stoller Vineyards Pinot Noir

91 Stephen Tanzer's International Wine
Cellar, July/August 2011, Josh Raynolds

Deep, bright red. Blackberry, cola, violet and mocha on the nose, with complicating notes of Asian spices and musky herbs. Fleshy and penetrating on the palate, offering sweet red and dark berry flavors braced by gentle acidity. The dark berry note recurs on the long, sappy finish, which features a sexy floral quality. Delicious right now.

2009 Corral Creek Pinot Noir

91 Stephen Tanzer's International Wine
Cellar, July/August 2011, Josh Raynolds

Red with a bright rim. Fragrant scents of raspberry, fresh rose, spices and exotic blood orange. Lively and precise on entry, then fleshier and deeper in the mid-palate, displaying juicy red and dark berry flavors enlivened by a touch of peppery spice. Finishes silky and long, with a lingering note of allspice and subtle florality. Drinks very easily now but I suspect that this will age on its balance.

2009 Wind Ridge Pinot Noir

91 Stephen Tanzer's International Wine
Cellar, July/August 2011, Josh Raynolds

Glass-staining ruby. Black raspberry, cherry-cola and smoky Indian spices on the fragrant nose. Lush and sappy on entry, then tighter in the middle, offering juicy red and dark berry flavors of noteworthy depth and clarity. Turns spicier on the finish, which features notes of blackberry and cherry compote. This drinks very well right now.

2009 Ridgecrest Vineyards Pinot Noir, 25th Harvest Anniversary

91 Stephen Tanzer's International Wine
Cellar, July/August 2011, Josh Raynolds

Vivid red. High-pitched aromas of black raspberry and fresh flowers, with deeper cherry and anise qualities emerging with aeration. Densely packed but energetic, offering sappy dark berry flavors and notes of spicecake and cocoa powder. The smooth, pliant finish leaves notes of candied cherry and violet behind. I suspect that this will reach prime-time drinking shape in about four or five years.

2009 3 Vineyard Pinot Noir

90 Stephen Tanzer's International Wine
Cellar, July/August 2011, Josh Raynolds

(35% from Ridgecrest, 35% from Stoller and 30% from Corral Creek vineyards.) Bright red. High-pitched red berry and floral aromas are complicated by Asian spices and orange peel. Silky in texture and gently sweet, with vibrant strawberry and black raspberry flavors and a touch of bitter cherry. The supple, intensely fruit finish is spicy, focused and nicely persistent. This drinks well now but has the spine to age.

OWP Value Picks Oregon Wine Press, Fall 2011

Though this blend is the winery's earliest and largest release, it may prove to be every bit as good as its individual vineyard brethren. Lush, sweet cherry wrapped in a dark, velvety robe of soft tannins is gracefully round and palate pleasing. A big, bold, beautifully balanced Pinot.

2010 3 Vineyard Pinot Gris

Recommended Food and Wine,
October 2011, Ray Isle

But, regardless of economic, attitudinal or which-cultural-moment-is-it considerations, here are a few wine suggestions for the foods that have always made us happy.

Mac and Cheese —. A full-bodied white with firm acidity would be great - Oregon Pinot Gris for example, like the lively 2010 Chehalem 3 Vineyards.

2009 Corral Creek Riesling

92 Wine Enthusiast, October 1, 2011,
Paul Gregutt

Corral Creek is considered to be the best of the four estate vineyards that grow Riesling. The acidity has a lip-puckering, lemony character that carries over into the fruit. A citrusy serenade of lemon, tart tangerine and grapefruit. Excellent mass and depth, with plenty of grip and power.

91 Wine Spectator, December 2010,
Harvey Steiman

2009 Reserve Dry Riesling

91 Wine Enthusiast, October 1, 2011,
Paul Gregutt

Sappy and deep, this brings a mouth-pleasing mix of citrus and stone fruits, broadening into a full midpalate. Full-bodied, it puts the emphasis on fruit, with just a trace of minerality.

89 Robert Parker's Wine Advocate,
October 2010, Jay Miller

2010 Gruner Veltliner, Ribbon Ridge

Recommended Wine Press Northwest, Fall 2011

Known primarily in its native Austria, Gruner is starting to find a home in western Oregon. The grapes for this example were grown in the Northwest's smallest appellation, which is in the northern Willamette Valley. It opens with aromas of limes, lemons and minerals, followed by bright, edgy flavors of limes and apples. It shows great acidity and would pair beautifully with shellfish in a light sauce. (207 cases, 12.9% alc.)



NEW RELEASES

STAFF RECOMMENDATIONS: ON NEW RELEASES AND MORE

2008 STATEMENT—NEW It's the best 4 barrels from the vintage of the decade. Nuff said.—Mike

2008 RESERVE PINOT NOIR This Pinot Noir shows beautiful aromas of strawberry fruit followed by a rich balanced palate that makes it almost sinful to drink now. This wine is showing great in its youth but will continue to get better over the next 15 years.—Margaret

2007 PINOT NOIR RESERVE Another example of the aging potential of 2007 wines. This pinot has a supremely finesseful structure that will last for decades, and the acid backbone to hold it all in place for that time. It's open and beautiful right now.—Wynne

2009 RIDGECREST PINOT NOIR—NEW Deep/dark, almost blood red. The 2009 "25th anniversary" Ridgecrest Pinot Noir is a formidable offering from a stellar vintage. A brooding nose of ripe black cherry, black currant jam, with spice notes that range from juniper berry to sassafras, almost root beer like. The complex nose runs the gamut of dried clove to blackberry pie, it keeps going and going.—John

2009 STOLLER VINEYARDS PINOT NOIR—NEW Hard to be more lovely, limpid and sweetly red fruited than normal—but it is in 2009, a perfect vintage to show Stoller Vineyards' stuff, with emollience, good tannin structure and earthy accents.—Harry

2008 RIDGECREST PINOT NOIR Refined with intense black fruits and tannin structure. This wine possesses power and force that is perfect for rich winter recipes, a crowd pleaser guaranteed to turn heads.—Margaret

2008 IAN'S CHARDONNAY A classic. I believe this vintage of Ian's is as close to white burgundy as we have been able to do. The stone fruit and vanilla flavors make it delicious now but this one has the backbone to lay down for some time.—Mike

2007 IAN'S CHARDONNAY 2009 There hasn't been a Chardonnay this deliciously acidic and ageable in years. I love the balance between round supple mouthfeel, bright flavors and fruit-forward aromatics. It will be in my cellar and my glass for a long time.—Wynne

2010 PINOT BLANC, STOLLER VINEYARDS—NEW One of our most underappreciated white wines, this is one not to miss. We were ultra aggressive in our selection for this wine, bottling only 105 cases. Floral tropical nose in contrast to a bright acid and strong mineral character on the palate, there is weight. I really enjoy this wine.—Mike

2010 INOX CHARDONNAY—NEW Light yellow/almost clear, crisp pear tart with a dollop of lemon curd, orange blossom, honey, hints of Sweet Tarts. Zippy and taut on the palate, it carries generous fruit, to go along with weight and texture that almost hints at possible oak contact—but, NEVER! Enjoy after a fun day in the sun!—John

2010 3 VINEYARD PINOT GRIS It's crisp and bright and has a hint of kiwi and melon. My favorite pinot gris to date.—Louise

2010 DRY RIESLING—NEW Pale yellow, after a few swirls aromatics so intense they create an aura of Riesling goodness with a five foot radius. A summer basket full of ripe stone fruits as if they've been washed with ice cold river water showing wet stone and minerality. Can you say hamachi crudo followed up with pan seared Gulf shrimp with shallots?? —John

And, very crisply said,

2007 PINOT NOIR RESERVE 2007 Wine to impress old friends.—Chad

2008 CORRAL CREEK PINOT NOIR 2008 Wine to make new friends.—Chad

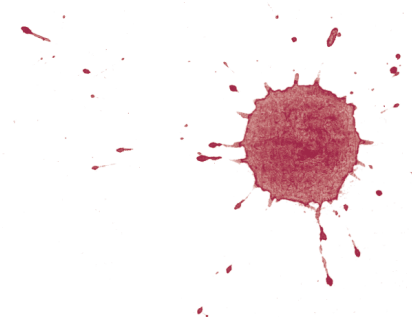
2010 CORRAL CREEK RIESLING 2010 Wine to enjoy by yourself. —Chad

2010 SEXT It's semi-sparkling and a great party wine. Cheers!—Louise



CHEHALEM PRICELIST

FREE GROUND SHIPPING & 10% CASE DISCOUNT
for all orders \$350 or more (before discounts) placed by October 31, 2011.



FALL 2011 RELEASES	Retail before discounts
2010 INOX® Chardonnay	\$228 / \$19
2010 Stoller Vineyards Pinot Blanc	\$336 / \$28
2010 Reserve Dry Riesling	\$288 / \$24
2009 Stoller Vineyards Pinot Noir 91 pts, Stephen Tanzer's Int.	\$576 / \$48
2009 Ridgecrest Vineyard Pinot Noir 91 pts, Stephen Tanzer's Int.	\$576 / \$48
2008 Statement Pinot Noir 94 pts, Parker's; 93pts, Tanzer's (Oregon Food Bank donation)	\$297-3 bottle case/ \$99

PREVIOUSLY RELEASED WINES	Retail before discounts
2010 3 Vineyard Pinot Gris	\$228 / \$19
2010 SEXT Riesling (semi-sparkling) 88 pts, Wine Enthusiast	\$288 / \$24
2010 Grüner Veltliner Recommended, Wine Press Northwest	SOLD OUT
2009 Corral Creek Riesling 92 pts, Wine Enthusiast	\$288 / \$24
2009 Cerise (Gamay Noir / Pinot Noir)	\$288 / \$24
2008 Ian's Reserve Chardonnay 91 pts, Wine Advocate	\$432 / \$36
2009 3 Vineyard Pinot Noir 90 pts, Steven Tanzer's Int.	\$324 / \$27
2009 Wind Ridge Vineyards Pinot Noir 91 pts, Stephen Tanzer's Int.	\$576 / \$48
2009 Corral Creek Vineyards Pinot Noir 91 pts, Stephen Tanzer's Int.	\$576 / \$48
2008 Reserve Pinot Noir 93 pts, Wine Spectator	\$708 / \$59
2008 Reserve Pinot Gris 90 pts, Wine Adv.; 90 pts, Wine Spec.	\$240 / \$20
2008 Ridgecrest from Wind Ridge Pinot Noir 91 pts, Wine Spectator	\$540 / \$45
2008 Stoller Vineyards Pinot Noir 93 pts, Wine Spectator	\$540 / \$45

For a complete description of the following wines, visit chehalemwines.com.

Customer Info: Address Info on File Already a Tasting Panel Wine Club Member

Name _____

Street _____

City, State, Zip _____

Phone _____

E-mail _____


Paid By: CASH CHECK VISA/MC/AMEX

Card No. _____ Card on file

Exp Date _____ Signature _____ Today's Date _____

Wine: TAKEN HOLD FOR PICKUP TO BE SHIPPED (Now or Ship After/On _____)

tel: 503.538.4700 **fax:** 503.537.0850 **e-mail:** margaretb@chehalemwines.com **web:** chehalemwines.com



JOIN OUR TASTING PANEL WINE CLUB!

Be among the first to taste new releases and tell us what you think! Three times a year upon release, we'll send you a package customized to your preferences, including either Pinot noirs only, Whites only, or All Chehalem wines, including a couple Tasting Panel exclusives. Each package contains 3 to 6 bottles and averages \$175 (shipping is extra). Benefits include 10-25% off all regular wine purchases (% depends on when and how much wine is purchased), complimentary entry at Chehalem events, and the chance to purchase exclusive wines.

Sign me up for the Tasting Panel Wine Club

Visit chehalemwines.com/club to sign up online or call 503.538.4700.

Wine Total: _____

Other Purchases: _____

Shipping: _____

GRAND TOTAL: _____