

# CHEHALEM

## 2010 STOLLER VINEYARDS PINOT BLANC

### The Wine

This Pinot Blanc continues our appreciation of Alsace varietals. From plantings at Stoller Vineyards, there is excellent ripeness and clean flavors. Experiments have developed a process that combines classic Alsace texture and Kaiserstuhl ripe characteristics, showing a purity of fruit, lushness, and huge weight on the palate. We think we've found the key to making predictably complex wines from a potentially monochromatic variety.

### The Vineyard

Stoller Vineyards is one of the newest, and therefore most viticulturally advanced, of our estate vineyards. A south-sloping, 176-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. There are one and a half acres of Pinot Blanc at the site. Formerly a turkey farm, the vineyard is owned by winery partners Bill and Cathy Stoller.

### The Vintage

This vintage is one of the Global Climate Change extremes, very cool, late and, at the end, wet. Very early warmth at bud break, cool and wet Springtime weather stopping action in its tracks, going from 3 weeks ahead to 3 weeks behind; a cool growing season with the least heat we've seen in this 40 year industry; followed by a ripening that was Indian Summer-like for awhile, then bringing a wet two-week late harvest. October's 5 inches of rain puts 2010 in the 9% wettest Octobers of the last 100 years (mean rain 3.15 inches for October). We had to wait, drop crop to almost half-crop levels, and sort assiduously in the vineyard and winery, but it paid off. Reds' colors are deeply saturated, flavors are good and slightly low sugars are making for low alcohol. Whites are focused, bright and great food wines. Very low pHs, higher acids and lower alcohols promise great, long-lived, balanced wines.

### STATS

<b>Harvest Data:</b>	Harvested 10/29/2010 @ 20.9 brix, 3.24 pH, and 7.1 g/L TA
<b>Fermentation:</b>	Fermented with several yeasts in barrel (3079 and SIHA7) and in tank (VL-1), barrels being neutral with a single one-year-old Vosges barrel.
<b>Cooperage/Aging:</b>	68% barrel fermentation and 32% tank fermentation; with 22% MLF
<b>Bottling:</b>	Cold stabilized, filtered and bottled 5/13/2011
<b>Bottling Analyses:</b>	13.4% alcohol, 6.7 g/L TA, 3.21 pH, 0.3% residual sugar
<b>Cases Produced:</b>	105
<b>Suggested Retail:</b>	\$28
<b>Release Date:</b>	October 2011

### Winemaker's Comments

White flowers and white pepper accent the smooth palate of this smaller-than-normal production of Pinot Blanc. There is a presence of lovely richness and full palate weight from the close-knit barrel selection, as well and hints of mouthwatering citrus and candied ginger from stainless steel influences. Beautifully round yet focused at the same time, this bi-polar wine is a complete entity; the best of both fermenting worlds.