

CHEHALEM

2010 INOX CHARDONNAY

The Wine

INOX® takes its name from the abbreviation of the French word for stainless steel, *inoxydable*. The wine was created differently from most Chardonnay you've had. We think we've succeeded in expressing the crisp, steely, and fruit-rich side that we love about some Old-World Chardonnays. What makes this possible is the use of exclusively Dijon clones, exceptionally well suited to Oregon's cool climate and exhibiting a richness that does not depend on oak. Entirely tank fermented, without malolactic fermentation or lees contact, INOX screams of the hallmarks of a cool climate — brightness, pinpoint fruit, and explosive aromas and flavors. We intend INOX for a full range of use, from hot weather chilling to elegant dinner complements.

The Vineyards

Fruit comes from our Estate Vineyards, predominantly Stoller, with a measure of Corral Creek. Dijon clones 76, 95, and 96 are fermented together for a fully complemented wine. The estate vineyards are planted on two different soil types: Stoller on Jory and Corral Creek on Laurelwood. In 2010, we also bought Dijon fruit from some of our Willamette Valley neighbors: Gran Moraine and Temperance Hill.

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

Harvest Data:	Harvested 10/25-10/30/2010 @ 20. 2-21.7 brix, 3.05-3.21 pH, and 7.3-9.7 g/L TA, from 1.4-4.2 tons per acre cropland
Fermentation:	Tank fermented with VL1 yeast, no Malolactic fermentation
Cooperage/Aging:	None
Bottling:	Cold stabilized and filtered, bottled 4/19-4/20/2011
Bottling Analyses:	14.0% alcohol, 5.8 g/L TA, 3.40 pH, 0.25% residual sugar
Cases Produced:	2,945 cases
Suggested Retail:	\$19
Release Date:	October 2011

Winemaker's Comments

What a fantastic year for whites...this INOX hints at barrel influences (vanilla, honey and great texture), but don't be fooled! The core of minerality and bright acid says "I came from stainless steel!" The balance in this wine will still make you second-guess yourself. A calming lemon curd, pear and white flower aromatic bouquet with the vibrancy of Sweet Tarts, green apples and gummy peaches on the palate. Smooth mid-palate and mouth-wateringly long finish, this un-oaked chard is waiting for food, or a sunny back porch.