

# CHEHALEM

## 2010 3 VINEYARD PINOT GRIS

### The Wine

Pinot Gris is one of the wines for which we are best known. We make it in a style as close to Alsace as possible, working to get weight on the palate, while retaining fruit flavors and acidity, and harvested ripe to give full, viscous wines with light spice flavors and long finishes. We consider Pinot Gris a universal food wine. In an increasingly popular style, this bright, stainless-steel fermented Pinot Gris combines Corral Creek, Ridgecrest, and Stoller Vineyards fruit.

### The Vineyards

Fruit comes from our three Estate Vineyards: Ridgecrest, Stoller, and Corral Creek, blended into a fully complemented wine. The estate vineyards are planted on three different soil types, which provides complementary elements in resulting wines: Ridgecrest on Willakenzie, Stoller on Jory, and Corral Creek on Laurelwood. The interaction of clone and site add great complexity, consistency, and fullness of character to blends of Pinot Gris, especially in an excellent vintage.

### 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 10/18–10/28/2010 from 66% Stoller, 10% Corral Creek, and 24% Ridgecrest sites @ 21.2-22.7 brix, 3.14-3.29 pH, and 6.75-8.8 g/L TA, from 1.0–3.8 tons per acre cropland
<b>Fermentation:</b>	Tank fermented with VL3 and Arpege yeast
<b>Cooperage/Aging:</b>	None
<b>Bottling:</b>	Cold stabilized and filtered, bottled 4/20/2011
<b>Bottling Analyses:</b>	13.5% alcohol, 3.1 pH, 0.6% residual sugar
<b>Cases Produced:</b>	1,954
<b>Suggested Retail:</b>	\$19
<b>Release Date:</b>	May 2011

### Winemaker's Comments

From a cool, low-crop vintage, there are exotic tropical fruit, jasmine, pear juice and papaya aromas and flavors, and racy lemon sorbet and spice palate impressions, set on-edge by great acidity and perfectly balanced minor residual sugar. Perfect food wine.