

# CHEHALEM

## 2009 PINOT GRIS RESERVE

### 2009 VINTAGE NOTES

The 2009 vintage may be one of the best, with nice balance in all ways for both reds and whites—very good quality and yields as well as good ripeness and acids. The closest vintage in memory being 2002. Fruitfulness caused some problems early on, with large berries and full clusters pushing off berries in the cluster, but later blocks were pristine and, assuming patience to await flavor development rather than picking on simple analytical numbers like TA and brix, will be as good as any wines we've made.

### WINEMAKERS' NOTES

Pale golden color with oily, filling, yellow fruit. The palate is bone dry but the luscious roundness makes it appear much more mouth-watering and full. There is a lingering presence of lychee fruit, slate, Earl Gray tea, soft vanilla, sage, and balanced acid. Very powerful and beautiful at the same time.

### TECHNICAL NOTES

**GRAPES & VINEYARDS:** 100% Estate-Grown Pinot Gris; 45% Ridgecrest, 30% Stoller, and 20% Corral Creek Vineyards, Willamette Valley AVA, Oregon

**HARVEST DATA:** Harvested 9/25-10/7/2009 @ 23.3-24.2 brix, 3.19-3.42 pH, and 5.5-7.1 g/L TA, from 2.4-4.2 tons per acre cropload

**FERMENTATION & COOPERAGE:** Fermented in neutral barrels with SIHA-7, 3079, VL1, VL3, ALS and native yeasts, barrel aged 7 months w/lees stirring

**BOTTLING:** Cold Stabilized, crossflow and sterile filtered; bottled 7/9/10

**BOTTLING ANALYSES:** 15.1% alcohol, 6.1 g/l TA, 3.34 pH, 0.2% residual sugar

**AMOUNT PRODUCED:** 496 cases

**SUGGESTED RETAIL:** \$24

**RELEASE DATE:** February 2012

Certified by the Following as Sustainably Grown and/or Produced:



Please visit our certifying parties' websites for additional sustainability information at: [liveinc.org](http://liveinc.org), [salmonsafe.org](http://salmonsafe.org) and [ocsw.org](http://ocsw.org).