

CHEHALEM

2010 WIND RIDGE GRÜNER VELTLINER

The Wine

Chehalem may not sound Austrian, but our table often carries an Austrian slant, with their exquisite whites, Riesling and Grüner Veltliner. We like to grow what we drink. We like to experiment and push the envelope. And so, here we present Chehalem Grüner Veltliner, estate-grown and richly varietal. Ready for food.

The Vineyards

Wind Ridge is our newest block of Ridgecrest estate vineyard in the Ribbon Ridge AVA, now a contiguous property by virtue of a 12-acre block touching both sites purchased in 2007. It is a 55-acre property, currently planted to Pinot Noir, Riesling, and Grüner Veltliner. Planting began in 2003 and will continue again in the future, with 20 acres currently planted. The 14 acres of Pinot Noir include 7+ acres of Dijon clones and 6+ acres of Pommard clone. Spacing is 2,200 plants per acre and vines are planted on 3309 rootstock. Soils are in the Willakenzie series, including Bellpine, Wellsdale, and other well to moderately drained ocean sedimentary soils. Excellent acidity and a finesseful texture and finish, despite sizeable extraction capabilities, should be hallmarks of the vineyard. Being relatively high in elevation at 500 to 600 feet, once mature, vines from this site will be harvested late in the season.

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 11/5/2010 @ 20.4 brix, 3.21 pH, and 6.1 g/L TA, from 1.6 tons per acre cropload
Fermentation:	Tank fermented with VL-1 and SIHA7 yeasts in small vessels
Cooperage/Aging:	None
Bottling:	Cold stabilized, filtered, and bottled 4/20/2011
Bottling Analyses:	13.0% alcohol, 3.15 pH, 0.2% residual sugar
Cases Produced:	207 cases
Suggested Retail:	\$21
Release Date:	April 2011

Winemaker's Comments

Fruity and spicy components combine, with ripe peach, stone, white flower, licorice, white pepper aromas and flavors, with great texture and weight ending in a ripe white fruit finish. The third vintage bottling of Gruner.