



# CHEHALEM

## 2010 GAMAY NOIR

### 2010 VINTAGE NOTES

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, 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. Very low pHs, higher acids and lower alcohols promise great, long-lived, balanced wines.

### WINEMAKERS NOTES

Moderate, purple-garnet color. Expressions of earth, peat and tea leaf show richness and complexity, while a fruit forward palate consisting of black cherry, strawberry and acid show finesse and youth. This rustic, spicy, cool-vintage Gamay is a wonderful complement to anything from grilled meats to wood-fired pizza or a meatier fish and pasta.

### TECHNICAL NOTES

- GRAPES & VINEYARDS:** 100% Estate-Grown Gamay Noir from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon
- HARVEST DATA:** Harvested 11/3/2010 @ 19.7 brix, 3.17 pH, and 7.7 g/L TA, from 1.8 tons per acre cropload
- FERMENTATION & COOPERAGE:** 10 days total fermentation, with 4 days pre-maceration. Aged 11 months in barrel, racked twice
- BOTTLING:** Crossflow and sterile filtered; bottled 9/30/11
- BOTTLING ANALYSES:** 11.9% alcohol, 7.2 g/l TA, 3.29 pH
- AMOUNT PRODUCED:** 114 cases
- SUGGESTED RETAIL:** \$24
- RELEASE DATE:** February 2012

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



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