

CHEHALEM

2009 PINOT NOIR 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

This Pinot is truly reserve status. It opens with soft, sensual, ripe red fruits, berry pie, sun-warmed strawberries and sweet red cherry. On the nose you encounter cinnamon gum and baking spice, shuffled with tea, dark chocolate and cigar box. The finish is still young and firm, but there is delicacy and ageable notes from lilac blossom and pine resin. A wonderful wine for years to come.

TECHNICAL NOTES

- GRAPES & VINEYARDS:** 100% Estate-Grown Pinot Noir, clones 667, 777, Pommard and Wadenswil, from Ridgecrest Vineyards (48% Wind Ridge Block, 52% Ridgecrest Block), Ribbon Ridge AVA, Oregon
- HARVEST DATA:** Harvested 9/27-10/11/2009 @ 24.9-25.6 brix, 3.34-3.39 pH, and 5.8-6.1 g/L TA, from 1.3-2.4 tons per acre cropload
- FERMENTATION & COOPERAGE:** 16-18 days total fermentation, with 10-11 days pre-maceration, all native ferments, with about 7% whole cluster. Aged 11 months in French oak barrels (52% new).
- BOTTLING:** Crossflow filtered; bottled 9/20/10
- BOTTLING ANALYSES:** 14.6% alcohol, 5.6 g/l TA, 3.6 pH
- AMOUNT PRODUCED:** 617 cases
- SUGGESTED RETAIL:** \$59
- 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, salmonsafe.org and ocsw.org.