

# CHEHALEM

## 2010 CORRAL CREEK RIESLING

### 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

This Riesling is wonderfully intense and bright. The aromatic nose hints at talc, slate, honeysuckle, candied ginger, kiwi fruit, dried apricot, and clover-honey. There is a perfect balance on the palate of residual sugar, firm structural acid, weight, and a clean, silky finish. This is a true cellarable wine to impress friends, year after year.

### TECHNICAL NOTES

**GRAPES & VINEYARDS:** 100% Estate-Grown Riesling from Corral Creek Vineyards, Chehalem Mountains AVA, Oregon

**HARVEST DATA:** Harvested 11/4/2010 @ 20.4 brix, 3.0 pH, and 8.8 g/L TA, from 1.7 tons per acre cropload

**FERMENTATION & COOPERAGE:** Fermented in small stainless steel tanks with SIHA-7 and R2 yeasts

**BOTTLING:** Cold Stabilized, crossflow and sterile filtered; bottled 5/12/11

**BOTTLING ANALYSES:** 10.9% alcohol, 7.5 g/l TA, 2.85 pH, 1.7% residual sugar

**AMOUNT PRODUCED:** 135 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).