

CHEHALEM

2010 SEXT RIESLING

The Wine

This Sext continues our fun exploration of Riesling, slightly sweet, semi-sparkling, and refreshing to the palate. We love the versatility of Riesling and know the multiple uses of a fresh, young wine, from enjoying as an aperitif to toasting at a celebration to pairing with assertive foods. A bracingly acidic, slightly sweet version is what we often choose for creamy desserts, such as *panna cotta*. We consider this possibly the best, all-purpose dessert wine.

The Vineyard

Wind Ridge is our newest estate vineyard in the Ribbon Ridge AVA, now contiguous to Ridgecrest 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 continues today, with 20 acres currently planted. The acres of Riesling include a mother block that contains production-sized plantings of every Riesling clone available in the United States. 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 11/3/2010 from Ridgecrest Vineyard and Wind Ridge Block @ 17.7 brix, 2.98 pH, and 9.5 g/L TA, from 1.21 tons per acre cropland.
Fermentation:	Tank fermented with SIHA7 and VL-1 yeasts in small vessels
Cooperage/Aging:	None
Bottling:	Cold stabilized, filtered; bottled 4/20/2011
Bottling Analyses:	7.0% alcohol, 5.5% residual sugar
Cases Produced:	230 cases
Suggested Retail:	\$24
Release Date:	April 2011

Winemaker's Comments

Nicely fizzy, this is refreshing jasmine, orange blossom, peach, green apple, citrus peel aromatics and flavors, dancing on a perfectly balanced 5% RS and low 7% alcohol party-in-a-glass. Acid is into double digits, so expect to be refreshed to the extreme. Perfect dessert wine.