

CHEHALEM

2013 Three Vineyard Riesling

Willamette Valley AVA, Oregon

WINEMAKERS' NOTES

This Riesling has a beautifully crystalline, deep platinum color, with bright spiciness and great balance on the nose and palate. It shows breadth, slight salinity and acid all at once. Green apple, white peach, and flinty brightness punctuate a fleshier structure, composed of lychee, candied ginger, rosewater and Turkish Delights. It has the texture and acid on that palate to allow plenty of time to age, but is very agreeable straight out of the chute.

VINTAGE NOTES

2013 is a Tale of Two Harvests—one very early and one normal, with rain in-between. It started as one very early harvest thanks to a very consistent, warm growing season until an unanticipated 30-year rain event of 5 inches appeared the last days of September. Cool weather from then on slowed ripening and turned harvest into two discrete picks, up to three weeks apart showing very good quality and benefits from the coolness and longer hang-time. Croploads were moderate-to-high, wines early-on similar in nature to 1996, with richness and deep spice.

TECHNICAL NOTES

COMPOSITION

100% Estate-Grown Riesling: Stoller Vineyards (43%), Corral Creek Vineyards (40%) and Ridgecrest Vineyards (17%)

HARVEST

Harvested 10/5-10/14/2013 at 17.2-18.9 brix, 6.1-10.4 g/L titratable acidity and 2.90-3.24 pH from 1.7-3.6 tons per acre cropload

FERMENTATION AND ELEVAGE

Fermented in small stainless steel tanks with RHST, R2 and Siha-7 yeasts | Aged 5 months in tank

BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 3/3/2014 | 10.0% alcohol, 9.85 g/L titratable acidity, 3.01 pH and 1.1% residual sugar

RELEASE

630 cases | SRP \$20 | September 2014



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