# CHEHALEM



# 2014 Ridgecrest Vineyards Pinot Gris

Ribbon Ridge AVA, Willamette Valley, Oregon

#### WINEMAKERS' NOTES

From a fully ripe year, this is a concentrated, moderately-dense, yellow and orange fruited, rich-yet-bright Pinot Gris. It carries fleshy ripe pear, pineapple upside-down cake, toffee as well as spice all the way from fruitcake spice to thyme. The wine is well balanced, despite a hotter year, due to a tension of plentiful acidity and lower pH. The weight is impressive, the mid-palate full and creamy and the finish bright and savory. This is sure to be a great food pairing now or with many years of age.

# **VINTAGE NOTES**

Mark 2014 as one of those rare vintages when everyone is excited. Wine quality is excellent and based on full ripeness, probably the cleanest fruit we've seen in decades. Harvest timing gave us restrained extraction in fermentation and reasonable alcohols averaging just under 14% despite a warm growing season and good cropload balance.

## **TECHNICAL NOTES**

#### COMPOSITION

100% Estate-Grown Pinot Gris from Ridgecrest Vineyards

# **HARVEST**

Harvested 9/26/2014 at 22.5-22.7 brix, 4.8-6.1 g/L titratable acidity and 3.21-3.36 pH from 2.5-3.0 tons per acre cropload

#### FERMENTATION AND ELEVAGE

Fermented in neutral French oak barrels with X16, VL2, VL1, X5 and native yeasts | Aged 6 months in barrel

# **BOTTLING**

Cold stabilized, crossflow and sterile filtered | Bottled 5/5/2015 | 13.7% alcohol, 6.7 g/L titratable acidity, 3.29 pH and .2% residual sugar

#### **RELEASE**

166 cases | SRP \$25 | April 2015





