

CHEHALEM



2015 Corral Creek Vineyards Riesling Chehalem Mountains AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Corral Creek from a warmer vintage still shows the acidity and brightness we hope to find from our oldest Riesling vineyard. Mature and balanced, it greets us with a beautiful yellow tinge in the glass. The nose falls to the white-fruit and flower side, predominantly white rose, jasmine flower and sun-baked stones or linens. The spicy playful palate changes themes on us, highlighting fresh apricot and lemon hard candy. A perfect interplay of dry style and the most miniscule amount of residual sugar presence is balanced with slight phenolic weight and great acidity.

VINTAGE NOTES

The 2015 vintage was slightly different in early growing season timing from 2014, but the final effect was the same, big heat, big crop and big expectations. The acids are down, the alcohols are hovering around 14% and the work we did to minimize over-extraction resulted in more elegant wines than a hot vintage deserves. Similar to 2014, the fruit was impeccably clean and devoid of disease. Whites look fully ripe, texturally rich and yet balanced. Four progressively warmer vintages, we will just learn to count higher—more heat, more fruit, more, more!

TECHNICAL NOTES

COMPOSITION

100% Estate-Grown Riesling from Corral Creek Vineyards

HARVEST

Harvested 10/2 and 10/9/2015 at 20.1-21.8 brix, 5.8-6.9 g/L titratable acidity and 3.07-3.15 pH from 2.5-3.5 tons per acre cropland

FERMENTATION AND ELEVAGE

Fermented in small stainless steel tanks with Siha- &, R2 and XTreme yeasts | Aged 8 months in tank

BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 6/13/2016 | 12.4% alcohol, 7.2 g/L titratable acidity, 3.14 pH and 1.2% residual sugar

RELEASE

225 cases | SRP \$25 | May 2017



WINERY 31190 NE Veritas Lane | Newberg, OR | 503.537.5553

TASTING ROOM 106 South Center Street | Newberg, OR | 503.538.4700

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