



CHEHALEM (chuh-HAY-lum) wines are the product of three remarkable vineyards and one unquenchable curiosity. Any questions? **chehalemwines.com**.

PRODUCED AND BOTTLED BY CHEHALEM 31190 NE VERITAS LANE, NEWBERG, OR • (503) 538-4700

12.0% ALC. BY VOL. CONTAINS SULFITES. 750 ML
GOVERMMENT WARNING: (1) ACCORDING TO THE SURGEON
GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES
DURING PREGNAMOY BECAUSE OF THE RISK OF BIRTH DEFECTS.
(2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR
ABULITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY
CAUSE HEALTH PROBLEMS.



2013 IAN'S RESERVE CHARDONNAY

VINTAGE NOTES

2013 is a Tale of Two Harvests—one very early and one normal, with rain in-between. They started as one very early harvest thanks to a very consistent, warm growing season, the warmest on record up to final ripening mid-September. An unanticipated 30-year rain event of 5 inches then appeared the last days of September, made of remnants from a typhoon that had hit Japan. Cool weather from then on slowed ripening and turned harvest into two discrete picks, earlier and later picks apart by up to three weeks showing very good quality, the coolness and longer hang-time a big benefit. Croploads were moderate-to-high, wines early-on similar in nature to 1996, with richness, and deep spice.

WINEMAKERS NOTES

This Ian's Reserve Chardonnay is bursting with aromas of lemon, shortbread, slate-mineral, and flan, and it draws us into a perfectly balanced wine where flavors of green apple, toffee, custard, and continuing mineral are packed tightly; expect the size on palate to bloom and for it to luxuriantly age.

TECHNICAL NOTES

GRAPES & VINEYARDS 100% Estate-Grown Chardonnay from Corral Creek Vineyards (16%) and Stoller Vineyards (84%), Willamette Valley AVA, Oregon.

Harvest Data Harvested 9/27 & 10/1-10/4/2013 @ 18.2-19.7 brix, 3.25-3.56 pH, and 5.4-6.7 g/L TA,

from 1.6-5.5 tons per acre cropload.

FERMENTATION & COOPERAGE
Fermented in barrel with CY3079, Terroir, VL3, VL1, and native yeasts. Aged 11 months in barrel, racked once. 31% new and 26% 1-year-old French oak barrels.

BOTTLING Crossflow filtered; bottled 9/16/2014.

BOTTLING ANALYSES 12.0% alcohol, 6.2 g/l TA, 3.33 pH.

AMOUNT PRODUCED 435 cases

SUGGESTED RETAIL \$40

RELEASE DATE February, 2016



We make sustainability a priority in farming our vineyards and making our wine. Visit live.org for more information on the Low Input Viticulture and Enology program.

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