



# 2013 RIDGECREST VINEYARDS GAMAY NOIR

## 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

I love Gamay Noir, and especially the “Villages” style of Beaujolais, with more depth, complexity, and structural balance than any version of “Nouveau” on the market. The 2013 Gamay Noir is OUR version of the best Oregon “Villages” we can imagine, sourced from some of the oldest Gamay vines in the USA. This wine has such perfectly refreshing acidity and spice, which Gamay is known for, showing summer berry pudding and cranberry sauce, with bright chewy raspberry, cinnamon bark, and a healthy shake of both white and black pepper. This wine also has a richer side (showing both sides of the coin, much like the vintage itself), exemplified by plum skin, milk chocolate, earth, black currant, and coriander. Overall, great balance, fruit, and depth – enough to make you think about the wine, but not too hard.

## TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Gamay Noir from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 10/14/13 @ 20.8 brix, 3.09 pH, and 6.7 g/L TA, from 2.6 tons per acre cropload.
FERMENTATION & COOPERAGE	15 days total fermentation, with 7 days pre-maceration. Aged 11 months in barrel, racked once. All neutral French oak barrels.
BOTTLING	Crossflow and Sterile filtered; bottled 9/16/2014.
BOTTLING ANALYSES	12.6% alcohol, 7.7 g/l TA, 3.18 pH
AMOUNT PRODUCED	280 cases
SUGGESTED RETAIL	\$24
RELEASE DATE	February, 2015



We make sustainability a priority in farming our vineyards and making our wine. Visit [live.org](http://live.org) for more information on the Low Input Viticulture and Enology program.

CHEHALEM wines are the product of three remarkable vineyards and one unquenchable curiosity. Any question? [chehalemwines.com](http://chehalemwines.com) or (503) 537-5553