



2013 RIDGECREST VINEYARDS PINOT GRIS

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

The bright array of fruit, minerality, texture, and size define this Gris, with pear, lemon, ginger, custard, powdered sugar frosting, anise and mineral elements packed in; it is complex, viscous, rich, and texturally exciting; finishes long and dry.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Gris from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 10/5-10/6/2013 @ 20.2 brix, 3.20 pH, and 6.2 g/L TA, from 0.9-2.7 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in neutral French oak barrels with CY-3079, Siha-7, VL3, Cryarome and Terroir yeasts. Aged 6 months in barrel, racked once.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 5/6/2014.
BOTTLING ANALYSES	11.5% alcohol, 7.11 g/l TA, 3.15 pH, 0.8% residual sugar
AMOUNT PRODUCED	197 cases
SUGGESTED RETAIL	\$29
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.

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