

WILLAMETTE VALLEY, OR
THREE SITES & THREE SOILS IN-HAND
10.2013

CHEHALEM

Our great joy in making wine at CHEHALEM flows from playing with our three distinct estate vineyards: RIDGECREST, STOLLER and CORRAL CREEK. Each reflects a special terroir and together they keep us filled with a feeling of endless possibility. We hope you enjoy drinking it as much as we did making it.

Harry Peterson-Nedry, Wynne Peterson-Nedry
HARRY PETERSON-NEDRY AND WYNNE PETERSON-NEDRY, WINEMAKERS

CHEHALEM makes sustainability a priority in farming our vineyards and making our wines.
© Shawn Linehan Photography

2013 PINOT NOIR
THREE VINEYARD
CORRAL CREEK (27%), STOLLER (27%) & RIDGECREST (46%)
WILLAMETTE VALLEY, OREGON

OVERVIEW:
Always our first Pinot noir of the vintage. From our own vineyards, fully ripe, complex and eagerly awaited.

PROFILE:
Three estate vineyards on three unique soils make profound statements. An optimal, complementary blend even moreso.

PAIRINGS:
Salmon, tuna, duck, quail, and beef that knows how to be quiet.

HARVEST DATE: Sept. 19 - Oct. 14, 2013
BARRELS: 10% new; 12% 1 year

CHEHALEM


THREE VINEYARD
WILLAMETTE VALLEY, OREGON
PINOT NOIR

ESTATE
2013
GROWN

CHEHALEM (chub-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

12.9% ALC. BY VOL. CONTAINS SULFITES. 750 ML
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



2013 THREE VINEYARD PINOT 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

This Three Vineyard Pinot noir has struck a fantastic balance between the warm ripening season of 2013 and the cooler picking season right before harvest, giving us the best of both worlds in one wine. There is beautiful ripe black cherry and brambly cassis on the nose, with fresh wet earth and a tea leaf component. White pepper, dusty cocoa, tobacco, sweet loam, and raspberry accentuate the nose, providing a fresh, full, complex package. The palate is lithe and playful, with especially round, pliable acid, and an overarching flavor of rich cranberry sauce and rose hips. The finish is lengthy yet elegant, some silk-nap tannins throughout the wine, with what we all noted in one way or another as ‘fresh yet supple,’ and showing amazing clarity and beautiful balance.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Ridgecrest Vineyards (46%), Corral Creek Vineyards (27%), and Stoller Vineyards (27%), Willamette Valley AVA, Oregon.
HARVEST DATA	Harvested 9/19-10/14/13 @ 20.2-22.7 brix, 3.19-3.54 pH, and 4.5-6.5 g/L TA, from 1.6-4.2 tons per acre cropload.
FERMENTATION & COOPERAGE	11-21 days total fermentation, with 1-8 days pre-maceration. Aged 11 months in barrel, racked once or twice. 10% new and 12% 1-year-old French oak barrels.
BOTTLING	Crossflow filtered; bottled 9/2-9/5/2014.
BOTTLING ANALYSES	12.9% alcohol, 6.3 g/l TA, 3.46 pH
AMOUNT PRODUCED	7588 cases
SUGGESTED RETAIL	\$32
RELEASE DATE	February, 2015



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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