



CHEHALEM

2013 CORRAL CREEK VINEYARDS 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

Corral Creek reminds us why we enjoy the cooler and lighter vintages so much, this vineyard wears delicacy and elegance so well it's astounding. 2013 was no exception, and although the bright garnet color of this wine is somewhat pale, the texture and weight is beautiful and stunningly complex. Violets and cedar greet the entry to join a more prominent pomegranate and strawberry fruit leather nose. All of these attributes carryover seamlessly to a palate of lovely lifted fruit, slight woody accents, and a spicy, cherry, blood orange, hibiscus whirlwind, with dusty lithe tannins and a brightness that lingers long after the wine is gone.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Corral Creek Vineyards, Chehalem Mountains AVA, Oregon.
HARVEST DATA	Harvested 9/20-10/3/2013 @ 20.2-22.7 brix, 3.37-3.43 pH, and 5.1-5.6 g/L TA, from 2.1-2.6 tons per acre cropload.
FERMENTATION & COOPERAGE	12-21 days total fermentation, with 2-6 days pre-maceration. Aged 11 months in barrel, racked once. 50% new and 20% 1-year-old French oak barrels.
BOTTLING	Crossflow filtered; bottled 9/15/2014.
BOTTLING ANALYSES	13.1% alcohol, 6.0 g/l TA, 3.51 pH
AMOUNT PRODUCED	244 cases
SUGGESTED RETAIL	\$50
RELEASE DATE	April, 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.

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