



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

13.0% 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 RESERVE 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

Although we had a cooler spell and a bit of rain in 2013, we got from this vintage the quintessential elegance we strive for each year, with a supple nose redolent of cherry, cranberry, strawberry, and pomegranate. We think this wine is a classic example of Oregon Pinot Noir, showing finesse and texture over size, with velour-like tannins, fresh, Asian spice, cedar, morels, hints of earth, high-toned, balanced very well, and structured in a lean, delicate, silky, light tannin framework that promises further development and long-aging.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 10/6-10/10/2013 @ 20.9-21.7 brix, 3.23-3.42 pH, and 5.2-6.5 g/L TA, from 2.0-3.2 tons per acre cropload.
FERMENTATION & COOPERAGE	14-19 days total fermentation, with 5-8 days pre-maceration. Aged 11 months in barrel, racked once. 55% new and 20% 1-year-old French oak barrels.
BOTTLING	Crossflow filtered; bottled 9/16/2014.
BOTTLING ANALYSES	13.0% alcohol, 6.5 g/l TA, 3.44 pH.
AMOUNT PRODUCED	434 cases
SUGGESTED RETAIL	\$80
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