



2013 RIDGECREST 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

Light to moderate color, this Pinot Noir may fool you into thinking it's light in flavor and texture, but that couldn't be farther from the truth. Classic Ridgecrest characteristics, with baking spice, bramble, cherry and black currant, cocoa powder, and earth. Lofty exotic aromatics are complemented by a palate that is perfectly weighty, with supple nappy tannins and a core of bright fruit. Five-spice and cherry pie showcase the flavor profile, with accents of iron, redwood, cardamom, and plum. Truly elegant and juicy, an outstanding representation of the oldest vines on Ribbon Ridge.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 10/6-10/11/2013 @ 20.7-21.6 brix, 3.23-3.25 pH, and 6.0-6.5 g/L TA, from 2.0-3.2 tons per acre cropload.
FERMENTATION & COOPERAGE	15-19 days total fermentation, with 6-7 days pre-maceration, and appx. 3% total whole cluster. Aged 11 months in barrel, racked once. 44% new and 33% 1-year-old French oak barrels.
BOTTLING	Crossflow filtered; bottled 9/17/2014.
BOTTLING ANALYSES	12.8% alcohol, 6.2 g/l TA, 3.40 pH
AMOUNT PRODUCED	443 cases
SUGGESTED RETAIL	\$50
RELEASE DATE	September, 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