



CHEHALEM

2014 INOX™ CHARDONNAY

VINTAGE NOTES

2014 was one of those rare vintages when everyone is excited—writers and winemakers love the quality, grape growers had no handwringing to do, and yields pleased bankers, which also means customers will see reasonable prices! Wine quality is excellent, based on full ripeness, probably the cleanest fruit we've seen in decades, and restrained extraction in fermentation to compensate for the warmest growing season on record. Despite the warmth of over 2800 degree days, good cropload balance and harvest timing gave us reasonable alcohols, averaging just under 14%. Whites are lush and gorgeously fruited. Pinot noir colors are appropriately rich but not deep, wines not tannic or over-extracted, and all's right with the world.

WINEMAKERS NOTES

The 2014 INOX is a classic example of what a warmer vintage gives us with Chardonnay, a little more voluptuous than previous vintages, a tiny bit of sweetness to show its ripeness, and hints of the tropics on the nose and the palate! It opens with honeysuckle, peach, white blossoms and candied apples, then evolves on the palate as a complex, viscous, playful charmer. There are bright yellow apples, almost a fresh apple cider, or a juicy run-down-your-face melon, and some guava accents, which finish bright and clean with balancing acid on the finish.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Chardonnay from Corral Creek (14%) and Stoller (86%) Vineyards, Willamette Valley AVA, Oregon.
HARVEST DATA	Harvested 9/14-9/25/2014 @ 22.0-23.1 brix, 3.28-3.51 pH, and 4.0-5.4 g/L TA, from 3.3-5.9 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in stainless steel tanks with VL-1 yeast.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 3/12-3/14/2015.
BOTTLING ANALYSES	13.6% alcohol, 6.9 g/l TA, 3.1 pH, 0.8% residual sugar
AMOUNT PRODUCED	5850 cases
SUGGESTED RETAIL	\$19
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